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Mary Jane

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MARY JANE'S

COOK BOOK

Hannah Sely's Camp bell —
September the 28th 1916

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PREFACE

It has been possible for me because of the friendly interchange of recipes among the Traveler readers, their helpfulness and their skill, to present them with this collection of recipes taken from the household columns of the Traveler during the past year.

It is in no way intended as a text book for beginners, although the recipes may easily and successfully be used by beginners; neither is it by any means a complete encyclopedia of cookery. But because it contains practical, every-day tried and tested recipes with many interesting new ones, and because you and I have contributed them, I am sure it will take a place on your kitchen shelf that no other book could fill. The blank pages will make it possible to add favorite recipes from future Traveler columns.

MARY JANE.

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ERRATA

Credit should be given to Miss S. R., Virginia, for her recipe, Old Colonial Punch, page 8; to Roselle, N. J., for her recipe, Prize Orange Pie, page 231; to Mrs. R. L. M., Cambridge, for her recipe, Gluten Bread, page 13; to P. M., Manchester, N. H., for her recipe, Jelly Roll, page 38; to Miss H. Keeper, for her recipe, Lancaster Gingerbread, page 18; to Maude O., for her recipe, Ginger Gems, page 51; to Melisse, for her recipe, Molasses Orange Cake, page 53; to Grandmother, Cambridge, for her recipe, Egyptian Jelly, page 126; to Rosa, for her recipe, Mint Jelly, page 182; to Arlington Housekeeper, for her recipe, Saratoga Potato Chips, page 275; to New Hampshire, for her recipe, Mint Paste, page 70.

ICED TEA.

Strong tea infusion, 1 1-3 cups. Sugar, 1 cup.
Lemon ½. Cold water.

Into a two-quart pitcher cut up the lemon, first squeezing out the juice. Add sugar and strain over this the hot tea. When sugar is dissolved let stand 2 or 3 minutes then fill pitcher with ice water and put into the refrigerator or add chopped ice.

W. N. C., West Medford.

GINGER ALE JULEP.

Sugar, 1 cup. Mint, 6 sprigs.
Lemons, 6. Ginger ale, 2 bottles.
Chopped ice, 1 cup.

Into a pitcher put the sugar and squeeze onto it the juice of the lemons. Bruise the mint leaves and add with the ice. Lastly pour over all the ginger ale and serve at once.

GINGER PUNCH.

Cold water, 1 quart. Sugar, 1 cup.
Preserved ginger, ½ pound. Orange juice, ½ cup.
Lemon juice, ½ cup.

Chop ginger, add to water and sugar and boil 15 minutes. Add fruit juice, cool, strain and dilute with crushed ice.

Mrs. H. B. C., East Boston.

MINT JULEP.

Water, 1 quart. Sugar, 2 cups.
Claret, 1 pint. Strawberry juice, 1 cup.
Orange juice, 1 cup. Lemons, 8.
Boiling water, 1½ cups. Mint, 12 sprigs.

Make a syrup by boiling the quart of water and the sugar for 20 minutes. Separate mint leaves and cover with the boiling water. Let stand for 5 minutes in a warm place. Strain and add to syrup. Add orange juice, strawberry juice, and juice of the lemons. Chill and pour into punch bowl, adding claret and large piece of ice just before serving. Garnish with mint leaves and strawberries.

Mrs. H. B. C., East Boston.

JELLY PUNCH.

Currant jelly, 1 glass.
Boiling water, 1 pint.
Sugar, ½ cup.
Lemon, 1.
Carbonated water, 1 quart.

Whip the jelly to a froth, add the boiling water and stir till well dissolved. Add sugar and lemon juice and put aside to cool. When ready to serve, add ice and carbonated water.

Alice, Medfield.

ORANGE MINT JULEP.

Sugar, 1 cup.
Limes, 6.
Chopped mint, ½ cup.
Carbonated water, 1 pint.
Orange juice, 1 quart.

Mix the sugar with the strained fruit juices and stir till dissolved. Add the mint and let stand on ice for at least one hour before serving. Then add the carbonated water. Fill glasses half full of shaved ice, fill up with the juice and add a sprig of mint to each glass.

RASPBERRY PUNCH.

Raspberries, 2 quarts.
Sugar, 3 cups.
Lemons, 6.
Fresh mint leaves, 1 bunch.
Cold water, 3 pints.
Carbonated water, 1 quart.

Sprinkle the raspberries with the sugar, let stand 1 hour and press out the juice. Add the juice of the lemons, the mint leaves slightly crushed and the cold water. Mix well and let stand half an hour. Add ice and the carbonated water just before serving.

ICED CHOCOLATE.

Cocoa, ⅛ pound.
Sugar, 1 pound.
Water, 1 cup.
Rich milk.
Whipped cream.

Make a syrup by boiling cocoa, sugar and water for about 3 minutes. Remove from fire and cool. Put 3 tablespoons of the syrup in a glass with a little shaved ice. Fill the glass with rich milk, beat well and serve with whipped cream.

A High School Girl, Cambridge.

ORANGEADE.

Oranges, 12.
Lemons, 2.
Sugar.
Mineral water.

Strain the juice of oranges and lemons, mix and sweeten. Add 2 or 3 times the quantity of mineral water, chill and serve over shaved ice.

GRAPE JUICE PUNCH.

Lemons, 3.
Oranges, 2.
Grapefruit, 1.
Sugar, ½ cup.
Grape juice, 1 quart.
Water, 1 cup.

Squeeze the juice from the fruits, add sugar and grape juice. Mix well, ice and add the water. Soda water may be used.

CLEAR FRUIT PUNCH.

Sugar, 3 cups.
Water, 3 cups.
Cold tea, 1 pint.
Orange juice, 1 pint.
Lemon juice, ½ pint.
Strawberry juice, 1 pint.
Pineapple juice, 1 pint.
Water, 2 quarts.
Carbonated water, 1 quart.

Make a syrup of the sugar and water boiled 15 minutes. Add the tea and fruit juices well strained. When chilled add the water and carbonated water and serve ice cold. Other fruit juices may be used. Enough for 6 quarts of punch.

TUTTI FRUTTI.

Water, 2 quarts.
Sugar, 1 pound.
Lemons, 2.
Oranges, 4.
Malaga grapes, 24.
Tangerine orange, 2 slices.
Pineapple, 4 slices.
Banana, 1.
Maraschino cherries, 1 pint.

Boil half the water for 5 minutes, add sugar and stir till dissolved, add grated rind of lemons and oranges and boil 10 minutes. Strain through a cheese cloth and add remaining cold water. Strain juice of the lemons and oranges and add with remaining ingredients, halving and seeding the grapes. Pour over a cake of ice in a punch bowl.

PINEAPPLE PUNCH.

Water, 2 cups.
Sugar, 1¼ cups.
Grated pineapple, 1 can.
Lemons, 4.
Ice water, 1 quart.

Make a syrup by boiling the sugar and water 10 minutes. Add the pineaple and the juice of the lemon. Cool, strain and add ice water. Serve in punch bowl with ice and strawberries as a garnish.

LEMONADE VARIATIONS.

To plain lemonade, add grape, pineapple or strawberry juice.

Steep a bunch of mint leaves in 1 cup of water for ½ hour. Strain and add juice of 2 lemons, 3 glasses of water and sugar to taste.

Add carbonated water to plain lemonade.

Egg lemonade is made by adding the beaten yolk of an egg to the juice of half a lemon in a tall glass. Add a pinch of salt, a tablespoon of sugar and mix well. Fold in the beaten white of the egg and fill glass with chilled carbonated water.

Soak ¼ cup of bran in 2 cups of water over night. In the morning strain and add the juice of 1 lemon. Sweeten to taste and chill. *Mrs. J. E. L., Andover.*

CHING CHING.

Shaved ice, 2-3 glass.
Orange, 1.
Sugar lumps, 4.
Essence of clove or peppermint.

Fill a glass two-thirds full of shaved ice, add the sugar, the juice of the orange and 3 or 4 drops of the essence.

Mrs. H. B. C., East Boston.

EGGNOG.

Egg yolk, 1.
Sugar, 1 teaspoon.
Nutmeg.
Salt, a pinch.
Milk, 1 cup.
Whipped cream.

Beat the egg yolk, add sugar and salt and then pour the milk in slowly, stirring all the time. Pour into a glass and top with a spoonful of whipped cream and a grating of nutmeg.

GRAPE EGGNOG.

Egg, 1.
Grape juice, ½ glass.
Cream, ½ wineglass.
Sugar.

Beat egg very light, add grape juice and beat again, add cream and beat. Sweeten to taste.

CIDER EGGNOG.

Egg, 1.
Sugar.
Cider, 1 cup.
Nutmeg.

Whip the egg and sweeten to taste. Add cider and pour into a glass containing shaved ice. Grate a little nutmeg on top.

GRAPE LEMONADE.

Lemonade, 1 quart.
Grape juice, 1 glass.

Make the lemonade rather sweet and when ice cold add grape juice. *B. E. W., Concord, N. H.*

ROOT BEER.

Compressed yeast, 1 cake.
Warm water, 1 cup.
Sugar, 3 cups.
Root beer extract, 1 bottle.
Salt.
Warm water, 8 quarts.

Dissolve the yeast in the warm water, add sugar, salt and extract and mix well. Add water and bottle it. Set bottles in a warm place for 12 hours and then keep in a cold place. *R. B., Cambridge.*

CHOCOLATE CREAM.

Milk, 1 pint.
Grated chocolate, 1 small cup.
Cold milk.
Sugar.
Eggs, 3.
Vanilla extract, 1 teaspoon.
Whipped cream, 1 pint.
Chopped ice, 2 cups.
Carbonated water.

Heat the milk in a double boiler and when almost boiling add the chocolate mixed with a little cold milk and the sugar and boil till quite thick. Remove from the fire and while still warm stir in the eggs, well beaten, and the vanilla. Place on ice until very cold, then stir in lightly the whipped cream and ice. Dilute if necessary with carbonated water.

OLD COLONIAL PUNCH.

Sultana raisins, ½ pound.
Currants, 1 cup.
Almond extract, 1 teaspoon.
Preserved ginger, ½ cup.
Oranges, 4.
Lemons, 2.
Powdered sugar, 2 cups.
Grated cocoanut, 3 tablespoons.
Cinnamon, ½ teaspoon.
Ginger ale, 1 quart.
Boiling water, 1 quart.

Steep the raisins and currants in the boiling water for half an hour, strain and when cold add the extract, the preserved ginger, fruit juices, sugar, cocoanut and cinnamon. Mix all well and chill. When ready to serve pour over all the iced ginger ale. Serve with crushed ice.

CHOCOLATE MILK SHAKE.

Chocolate syrup, 3 to 4 tablespoons.
Rich milk, ¾ glass.

Put syrup into glass and add milk. Shake vigorously back and forth with a shaker or a larger glass set over it.

Chocolate syrup:

Cocoa, 1-3 cup.
Sugar, 2 cups.
Boiling water, 1 cup.

Stir constantly till the boiling point is reached, then boil very slowly for 6 minutes.

RASPBERRY SHRUB.

Put raspberries in an earthen bowl and nearly cover them with vinegar. Let stand over night, then scald and strain. Add a pint of sugar for each pint of juice. Let it come to the boiling point, skim and bottle. When using mix equal parts of ice water and shrub. A similar shrub may be made from blackberries, strawberries or currants. *H. R. B., Boston.*

BOTTLED LEMON JUICE.

Use 1 pound of sugar to each pint of pure lemon juice. Stir sugar in till it is dissolved, fill small sterilized bottles to overflowing and cork tightly. Dip corks and tops of bottles in paraffin to seal. To make lemonade from this prepared juice add 2 tablespoons to a cup of ice water. *F. D., Natick.*

GRAPE JUICE.

Grapes, 10 pounds. Water, 1 cup.
Sugar, 3 pounds.

Put grapes and water in preserving kettle and heat till stones and pulps separate, then strain through a jelly bag. Add sugar to juice and heat to boiling point. Pour at once into sterilized bottles and seal. When serving dilute with an equal measure of water.

M. S. B., Malden.

COFFEE.

Allow one tablespoon of freshly ground coffee to each person and one generous one extra. Break an egg into the pot with the coffee using the shell as well. Stir and add as many large cups of boiling water as spoons of coffee were put in. Let come to a boil and boil for just 5 minutes. Pour in a half cup of cold water and let stand a few moments but do not let boil. Pour coffee over cream and sugar in the cup. For weaker coffee use one dessertspoon to a person instead of one tablespoon.

SWEET CHOCOLATE.

Vanilla sweet chocolate, ¼ pound. Boiling water, 1 pint.
Salt, 1 pinch.
Hot milk, 1 pint.

Put chocolate, water and salt in double boiler, stir and beat with wooden spoon until smooth. Cook from 15 to 20 minutes, then add hot milk. Strain and serve with whipped cream.

M. L. R., Roxbury.

THICK HOT CHOCOLATE.

Cornstarch, 1 teaspoon. Milk, 4 cups.
Sugar, 1-3 cup. Unsweetened chocolate, 4 ounces.

Mix cornstarch and sugar and blend smooth with ½ cup of the cold milk. Scald remainder of milk and slowly pour in the cornstarch mixture, stirring all the time. Melt the chocolate over hot water, add to the hot milk and boil all together a few minutes. Serve piping hot with whipped cream.

HOT CHOCOLATE.

Unsweetened chocolate, 2 squares.
Sugar, ¼ cup.
Boiling water, ½ cup.
Milk, 1½ pints.

Melt chocolate over hot water, stir in sugar and add gradually, while stirring constantly the boiling water. Stir until smooth and cook for 8 minutes. Add gradually the milk which should be scalding hot, heat well and just before serving beat with an egg beater. Serve with whipped cream.

For a delicious novelty substitute hot strong coffee for the boiling water in this recipe.

COCOANUT CUP.

Milk, 3 pints.
Unsweetened chocolate, ½ cake.
Cold water, 3 tablespoons.
Egg whites, 3.
Grated cocoanut, ½ cup.
Whipped cream.
Sugar, ½ cup.

Bring the milk to the scalding point in a double boiler, stir in the chocolate, which has been grated fine and well mixed with the cold water. Allow the mixture to simmer for 5 minutes. Meanwhile mix together the sugar, well beaten egg whites and cocoanut, which is finely grated. Heat this mixture for a few moments and pour into it the milk and chocolate. Stir rapidly and pour into cups, top with whipped cream and a pinch of grated cocoanut.

MULLED GRAPE JUICE.

Orange, 1.
Lemon, 1.
Boiling water, 1 cup.
Sugar, 1 tablespoon.
Grape juice, 1 quart.
Cloves, 4.
Mace, a pinch.
Egg whites, 2.
Sugar, 1 cup.
Water, 2 tablespoons.
Nutmeg, a pinch.

Soak grated rind of orange in the juice of the lemon for 15 minutes, add boiling water and sugar. When sugar is dissolved add grape-juice, cloves and mace, bring to a boil and simmer for 10 minutes. Boil the sugar and water till it will spin a thread, then pour slowly on stiffly beaten egg whites, beating all the time. Pour grape juice over meringue, dust with nutmeg and serve at once.

MULLED CIDER.

Cider, 2 quarts.
Baked apples, 3.
Whole cloves, 4.
Bay leaves, 2.

Into the cider put the baked apples, cloves and bay leaves. Bring very slowly to a boil in a porcelain or agate ware vessel. Strain and serve hot.

MULLED FRUIT NECTAR.

Boiling water, 1½ cups.
Sugar, 2 tablespoons.
Lemons, 2.
Orange, 1.
Cherry juice, ½ cup.
Grape juice, 1 quart.
Whole cloves, 2.
Cinnamon, 1 stick.
Egg whites, 3.
Syrup.

To the boiling water add the sugar, juice of the lemons, juice and grated rind of the orange, and the cherry juice (from cherry preserves). Let stand for 15 minutes then place on a slow fire and allow to come to the boiling point. Heat the grape juice, and when the first mixture is boiling add the grape juice to it, together with the spices. Place over a slow fire and let simmer for 15 minutes. Meanwhile make a syrup of 1½ cups of sugar and ½ cup of water boiled without stirring until it spins a thread. Beat the whites of the eggs until stiff and over them pour very slowly the syrup, beating hard all the time. To this meringue add the fruit juices, pour into chocolate cups, dust with cinnamon or nutmeg and serve immediately. Do not boil the fruit juices in a tin utensil.

WHITE BREAD.

Sugar, 2 tablespoons.
Salt, 1 tablespoon.
Shortening, 1 heaping tablespoon.
Hot water, 1 pint.
Milk, 1 pint.
Yeast cake, ½.
Flour, 3 quarts.

Mix sugar, salt and shortening, pour hot water over and let stand till shortening is melted, then add milk and yeast cake and lastly flour. Stir thoroughly till it is quite stiff without being hard and tough. It may need more flour. Let rise in a warm place over night. In the morning make into 4 loaves putting a bit of butter between loaves. Let rise till slightly rounding at top of pan and bake 45 minutes. *Mother, South Weymouth.*

GLUTEN BREAD.

Boiling water, 1 pint.
Milk, 1 pint.
Butter, 1 teaspoon.
Egg, 1.
Yeast, ¼ cake.
Gluten.
Salt, 1 teaspoon.

Pour the water into the milk, add the butter and salt and let stand until lukewarm. Then add the egg well beaten, the yeast dissolved, and enough gluten to make a soft batter. Cover and stand in a warm place to rise, then add enough gluten to make a soft dough and knead it well. Form it into 4 loaves and let rise again. Bake for 1 hour.

GRAHAM BREAD.

Yeast, 1 cake.
Milk, 1 cup.
Lukewarm water, 1 cup.
Molasses, 4 tablespoons.
Lard or butter, 2 tablespoons.
Graham flour, 4 cups.
White flour, 1 cup.
Salt, 1 teaspoon.

Dissolve yeast and molasses in the lukewarm water and milk, which has been scalded and cooled, add butter or lard melted, and stir in flour and salt gradually till dough is just stiff enough to be handled. Knead thoroughly keeping dough soft. Cover and let rise in warm place for about 2 hours or until doubled in bulk. Then turn out on board, knead into loaves and place in well buttered pans. Let rise again till light and bake 1 hour in a slow oven. *Mrs. Plain Face.*

ECONOMICAL BROWN BREAD.

Slices of stale bread, 3.
Rolled oats, ½ cup.
Cornmeal, 1½ cups.
Molasses, ½ cup.
Soda, 1 heaping teaspoon.
Salt, pinch.

Soak the bread in hot water to cover until soft. Moisten the rolled oats and cornmeal with enough cold water to wet thoroughly. Combine the mixtures and add the molasses, soda and salt. Steam for three hours. *Mrs. S. D., Wellesley.*

STEAMED BRAN BREAD.

Bran, ½ cup.
Graham flour, 1½ cups.
Salt, ½ teaspoon.
Molasses, 2 cups.
Hot water, 1¼ cups.
Soda, 1 teaspoon.
Raisins, 1 cup.

Mix all ingredients, dissolving soda in hot water before adding. Steam 4 or 5 hours in small greased tins.

BREAD WITH A BREAD MIXER.

Milk, 1 cup.
Water, 1 cup.
Sugar, 1 heaping teaspoon.
Salt, a pinch.
Lard or butter, 1 heaping tablespoon.
Flour, 5 or 6 cups.
Yeast cake, ½.
Warm water, ¼ cup.

Scald milk and pour over shortening to dissolve. Pour milk and water into bread mixer and, when lukewarm, add yeast dissolved in warm water, sugar and salt. Stir until thoroughly mixed, then add 2 or 3 cups of sifted flour and beat thoroughly with a spoon till light. Add remaining flour, adjust the kneader and knead rather slowly for 15 minutes. There should be enough flour to form into a ball when kneaded, but not enough to make dough stiff and dry. Set to rise in a warm place well covered, over night. In the morning cut away from kneader with a knife and knead for 10 minutes or longer. Remove to floured board and knead with the hands for 5 minutes. Shape into loaves and place in bread pans. Let rise till nearly to top of pans, put in fairly hot oven, reduce the heat after 10 minutes and bake ¾ of an hour. Makes 2 loaves. *L. B. G., Allston.*

RYE BREAD.

Rye flour, 1 pint.
Corn meal, ½ pint.
Wheat flour, ½ pint.
Sugar, 1 teaspoon.
Salt, 1 teaspoon.
Baking powder, 2 teaspoons.
Butter or lard, 1 tablespoon.
Milk ¾ pint.

Sift together rye flour, cornmeal, wheat flour, sugar, salt and baking powder; rub in shortening, add milk. Mix into smooth batter. Pour into well greased tin, bake in moderate oven about 45 minutes. Protect loaf with paper first 20 minutes.

ENTIRE WHEAT BREAD.

Molasses, 1 cup.
Soda, 2 teaspoons.
Sour milk, 1 quart.
Salt, ½ teaspoon.
Whole wheat flour, 8 cups.

Mix soda with molasses till it foams, then add to milk. Sift in salt and flour enough to make as stiff as fruit cake dough, at least 8 cups. Put into bread pans and let stand in a warm place from 30 to 45 minutes, then bake about 1 hour in a slow oven.

R. P., Newtonville.

OATMEAL BROWN BREAD.

Rolled oats, 1 cup.
Boiling water.
Cornmeal, 1¾ cups.
Flour, 1¾ cups.
Molasses, ½ cup.
Salt, 1 teaspoon.
Sour milk, 2 cups.
Soda, 2 teaspoons.

Cover rolled oats with boiling water and let stand 15 minutes. Then add rest of ingredients in order given, dissolving soda in sour milk. Mix well and steam 4 hours. *Egleston Square.*

BRAN BAKING POWDER BREAD.

Flour, 1 quart.
Bran, 1 quart.
Sugar, 1½ tablespoons.
Salt, 1 teaspoon.
Baking powder, 4 teaspoons.
Shortening, 1½ tablespoons.
Milk, 1 pint.
Currants, 2 cups.

Mix dry ingredients, rub in shortening, then add milk (water may be used) and last of all the currants dredged with flour. Bake about 1¼ hours in a rather hot oven. Makes 2 small loaves.

VIRGINIA SALT RISING BREAD.

Salt, 1½ teaspoons.
Boiling water, 2 cups.
Milk, 1 pint.
Flour.

Dissolve ½ teaspoon of salt in boiling water and beat in gradually enough flour to make a soft dough. Beat for 10 minutes, cover and set in a warm place to rise for 8 hours. Dissolve remaining teaspoon of salt in the milk and add enough flour to make a stiff batter, then add to risen dough. Mix and knead thoroughly and set to rise in a warm place till very light. Knead in enough flour to make consistency of ordinary bread dough, shape into loaves, let rise and when light bake as for bread.

Mrs. A. O. Y., Roxbury.

DARK OATMEAL BREAD.

Rolled oats, 3 cups.
Molasses, 2-3 cup.
Yeast cake, ½.
Salt, 1 teaspoon.
Water, 1½ cups.
Milk, 1½ cups.
Butter, 1 tablespoon.
Flour.

Mix molasses, salt, butter and oats and pour on milk heated to the scalding point. Let stand till lukewarm, then add the yeast dissolved in a little warm water and enough flour to make a stiff batter, but not to knead. Let rise overnight. In the morning stir or cut with knife and put in bread tins. Let rise and bake slowly for an hour.

OATMEAL BREAD.

Milk, 1 cup.
Butter or lard, 1 teaspoon.
Salt, 1 teaspoon.
Sugar, 2 teaspoons.
Yeast, ½ cake.
Flour, 1½ cups.
Cooked oatmeal, 1 cup.
Warm water, 2 tablespoons.

Scald the milk and in it melt the butter. Let cool and add the yeast, salt and sugar which have been creamed together and dissolved in 2 tablespoons warm water. Add flour enough to make a drop batter after beating well. Let rise till light and foamy in a warm place, then stir in lightly the oatmeal, which should be freshly made and warm. Let dough rise, covered, till double its bulk, shape into small loaves and let rise again. Bake in hot oven about 1 hour.

OATMEAL ROLLS.

Milk, 1 cup.
Rolled oats, 1 cup.
Butter, 3 tablespoons.
Sugar, 1 tablespoon.
Salt, ½ teaspoon.
Yeast, 1 cake.
Lukewarm water, ¼ cup.
Egg whites, 2.
Flour.

Scald the milk and pour over the oats, add butter, sugar and salt. When cool add yeast dissolved in the lukewarm water, well beaten egg whites and flour enough to knead well. Let rise till double in bulk and shape into small rolls. Let rise again and bake.

BAKING POWDER OATMEAL BREAD.

Oatmeal, ½ pint.
Flour, 1½ pints.
Salt, ½ teaspoon.
Baking powder, 3 teaspoons.
Milk, ¾ pint.
Water, 1½ pints.

Boil the oatmeal in the water, well salted, 1 hour, add milk, and set aside until cold. Then place in bowl and add the flour mixed and sifted with the salt and baking powder. Mix very smooth. Bake about 45 minutes in medium oven.

PRUNE BROWN BREAD.

Whole wheat flour, 2½ pounds.
Brown sugar, 3 tablespoons.
Milk, 3 cups.
Melted butter, 3 tablespoons.
Yeast cake, 1.
Prunes, 1 cup.

Scald the milk and let cool somewhat, add sugar, yeast and flour and let rise till doubled in bulk. Then add butter and prunes, washed, stoned and chopped fine. Knead well, and shape in bread pan. Let rise once more and bake in slow oven. *South Natick.*

SUGAR GINGERBREAD.

Sugar, 1½ cups.
Shortening, 1 cup.
Milk, 1 cup.
Ginger, 1 teaspoon.
Baking powder, 2 teaspoons.
Salt.
Flour.

Mix ingredients and add flour enough to make quite stiff. Just before baking sprinkle sugar over top. Serve hot.

NUT BREAD.

Flour, 3 cups.
Sugar, ¾ cup.
Baking powder, 4 teaspoons.
Salt, 1 teaspoon.
Egg, 1.
Milk, 1 cup.
Chopped walnut meats, ¾ cup.

Sift together flour, sugar, baking powder and salt, add egg, well beaten, milk and walnut meats. Mix all thoroughly, turn into bread tin and let stand for 20 minutes. Bake in medium oven.

NUT BREAD.

Graham flour, 2 cups
White flour, 1 cup.
Sour milk, 1½ cups.
Soda, 1 rounding teaspoon.
Warm water, 1 tablespoon.
Molasses, ¾ cup.
Salt, 1 teaspoon.
Nuts, ¾ cup.

Dissolve soda in warm water and chop nuts before adding. Bake in a slow oven for 1 hour. *Mrs. E. P. G., Reading.*

EGGLESS GINGERBREAD.

Shortening, 1-3 cup.
Molasses, ½ cup.
Brown sugar, ½ cup.
Sour milk, ½ cup.
Soda, 1 teaspoon.
Ginger, 1 teaspoon.
Cinnamon, 1 teaspoon.
Salt, ½ teaspoon.
Flour, 2 cups.

Cream shortening, molasses and sugar until smooth, add milk and soda dissolved in a teaspoon of hot water. Sift spices and salt with flour. Bake in a tubed pan in a moderate oven for 40 minutes. One-half cup of seeded raisins may be added if desired.

LANCASTER GINGERBREAD.

Sugar, 1 cup.
Butter, 2-3 cup.
Eggs, 3.
Molasses, 1 cup.
Sour milk, 1 cup.
Ginger, 1 teaspoon.
Soda, 1½ teaspoons.
Flour, 3½ cups.

Cream butter and sugar, add eggs well beaten, molasses and sour milk, and soda and ginger sifted with the flour. This makes three small or two large loaves.

SOFT GINGERBREAD.

Sugar, 1 cup.
Butter, 1 cup.
Sour milk, 1 cup.
Molasses, 1 cup.
Eggs, 3.
Flour, 4 cups.
Ginger, 1 tablespoon.
Nutmeg and cinnamon.
Soda, 2 teaspoons.
Salt.

Cream butter and sugar and add remaining ingredients in order given, beating the eggs and sifting dry ingredients together. Citron, raisins and currants may be added for a fruit cake or blueberries added for a good berry cake. *Eternal Progress.*

CHOCOLATE GINGERBREAD.

Sour milk, ½ cup.
Molasses, 1 cup.
Ginger, 1 teaspoon.
Mace, ½ teaspoon.
Salt, ½ teaspoon.
Baking powder, 2 teaspoons.
Soda, ¼ teaspoon.
Water, 2 tablespoons.
Grated chocolate, 4 tablespoons.
Flour, 2 cups.
Seeded raisins, ½ cup.

Mix ingredients in order given, dissolving soda in water before adding and flouring raisins well. Put into a buttered and floured cake tin and bake in a steady oven 45 minutes.

FRUIT BREAD.

Raisins, 2 pounds.
Currants, 1 pound.
Brown sugar, 1 pound.
Prunes, 1 pound.
Dried apples, 1 pound.
Dried pears, 1 pound.
Citron, ¼ pound.
Almonds, ¼ pound.
English walnuts, ½ pound.
Hickory nuts, ½ pound.
Cinnamon, 1 tablespoon.
Cloves, 1 tablespoon.
Sweet anise, 2 tablespoons.
Lemon, 1.
Flour.
Yeast, 1 cake.

Cook each dried fruit separately. Stone prunes when cold. Dissolve yeast in juice of cooked fruits and add enough flour to make a sponge. Let rise, then add fruit and nuts, all chopped, sugar and spices. Make stiff by adding more flour and let rise again. Mold into loaves, let rise until light and bake.

QUICK BUTTERMILK BREAD.

Flour, 1 pint.
Salt, 1 teaspoon.
Baking powder, 1 teaspoon.
Soda, 1 teaspoon.
Buttermilk, 1 cup.

Sift dry ingredients and stir in the buttermilk. Make into a loaf and bake in a moderate oven ¾ of an hour.

BROWN BREAD.

Rye meal, 1 cup.
Cornmeal, 2 cups.
Salt, ¼ teaspoon.
Soda, 1 teaspoon.
Milk, 2 cups.
Molasses, 1 cup.
Egg, 1.
Raisins, 1 cup.

Sift together dry ingredients, add milk, molasses and egg well beaten. Stir in raisins whole or cut up. Steam for 4 hours in closely covered buttered mold. Keep water boiling constantly.

S. W. E., Wollaston.

NUT BISCUITS.

Pastry flour, 1 quart.
Salt, 1 teaspoon.
Baking powder, 4 teaspoons.
Shortening, 4 tablespoons.
Cold water.
Chopped nuts.
Brown sugar.

Sift dry ingredients, rub in shortening and add enough cold water to make a dough to roll out. Roll ½ inch thick and spread thickly with a mixture of chopped nuts and brown sugar. Roll sheet up like a jelly roll and cut in slices. Bake round side down on a buttered sheet in a hot oven. *Patty Pans.*

STEAMED RAISIN BREAD.

Cornmeal, 1 cup.
Sour milk, 1 cup.
Salt, 1 teaspoon.
Molasses, ½ cup.
Baking soda, ¼ teaspoon.
Baking powder, 2 teaspoons.
Graham flour, 2 cups.
Sultana raisins, 1 cup.

Scald cornmeal with sufficient hot water to moisten it well. When cool add remaining ingredients in order given, sifting flour, soda and baking powder together. Steam in a buttered, covered mold for 2½ hours.

POTATO BREAD.

Mashed potato, 3 cups. Milk, 2 cups.
Salt, 1 teaspoon. Yeast cake, ½.
Flour, 9 cups.

Have the potatoes finely mashed and with no lumps. Add the salt and 1 cup of the milk. Beat until light and white. In the second cup of milk dissolve the yeast cake and add. Sift in flour gradually. Let dough rise until light, cut it down and let rise again. Place on the molding board and shape into 2 loaves, let rise again and bake 1 hour.

SOUTHERN SPOON BREAD.

Butter, 1 tablespoon. Milk, 2 cups.
Hominy or rice, 2 cups. White cornmeal, 1 cup.
Eggs, 2 or 3. Salt, a dash.

Mix butter with hominy or rice, which should be fresh and boiling hot. Add the eggs beaten and, very slowly, the milk, stirring all the time. Lastly add cornmeal and salt. The mixture should be of the consistency of pancake batter. Turn into a deep dish and bake ¾ of an hour. Serve hot with a spoon from the dish in which it was baked. Butter liberally. *R. E. L.*

SCOTCH SHORTBREAD. (1)

Butter, 1 cup. Powdered sugar, ½ cup.
Pastry flour, 2 cups.

Knead all together thoroughly and roll out to ½-inch thickness. Cut in squares or triangles, crimp edges and bake until light brown. *New Machar, Dorchester.*

SCOTCH SHORTBREAD. (2)

Butter, ¾ pound. Powdered sugar, 1 pound.
Flour, 1 pound. Cinnamon, 1 tablespoon.
Eggs, 3.

Rub together the flour and butter. Then knead in the sugar and cinnamon. Mix to a dough with the beaten eggs and roll out ½ inch thick. Cut in round cakes, crimp the edges and bake in a quick oven for a few minutes till a delicate brown.

NORWEGIAN BREAD.

Barley meal, 1 pint.
Graham flour, ½ pint.
White flour, ½ pint.
Salt, 1 teaspoon.
Baking powder, 2 teaspoons.
Milk, 1 pint.

Sift together dry ingredients, mix into a firm dough with the milk, pour into a greased tin and bake in a moderate oven 40 minutes, covering with paper for 25 minutes.

Mme. X., Roxbury.

HOMINY BREAD.

Cooked hominy, 2 cups.
Sour cream, 1 cup.
Eggs, 4.
Melted butter, 1 tablespoon.
Salt, 1 teaspoon.
Baking soda, ½ teaspoon.
Sifted flour, 3 tablespoons.

Mash the hominy with the sour cream, beat in the yolks of the eggs, add the melted butter, salt, baking soda, flour and the whites of the eggs beaten to a stiff froth. Pour into well buttered tin and bake in quick oven.

NORTH SHORE BREAD.

Boiling water, 2 cups.
Indian meal, ½ cup.
Lard, 1 tablespoon.
Molasses, ½ cup.
Yeast cake, 1.
Salt.
White flour.

Pour boiling water over meal, add lard and molasses. When lukewarm add yeast cake, a pinch of salt and flour to make stiff. Let rise over night and proceed as with white bread. Makes 1 loaf and 10 biscuits. *B. R. S., South Weymouth.*

PUMPKIN BREAD.

Cornmeal, ½ cup.
Stewed pumpkin, 1 cup.
Salt, 1 teaspoon.
Egg, 1.
Sugar, 1 teaspoon.
Melted butter, 2 tablespoons.
Flour, 1 tablespoon.
Baking powder, 2 teaspoons.

Mix ingredients in order given, beat all to a smooth batter and bake in greased bread tin for 30 minutes in moderate oven.

RAISED CORNMEAL BREAD.

Cornmeal, ½ cup.
Boiling water, 1 pint.
Lard or butter, 1 tablespoon.
Molasses, ½ cup.
Salt, 2 teaspoons.
Yeast cake, ½.
Warm water, ½ cup.
Flour.

Into a bread mixer put the cornmeal and slowly pour over it the boiling water, stirring all the time. When smooth, add the lard or butter, molasses and salt. Stir well and let cool. When lukewarm dissolve the yeast in the warm water and add it to mixture with enough bread flour to make a stiff dough. Knead well and set to rise where it is warm. Next morning knead again and put in bread pans to rise and bake. *Egleston Square.*

SANDWICH BREAD.

Brown sugar, ¼ cup.
Egg, 1.
Milk, ½ cup.
Whole wheat flour, 2 cups.
Baking powder, 2 teaspoons.
Salt, ½ teaspoon.
Hickory nuts, ½ cup.

Beat egg, add sugar and beat again. Measure flour after sifting. Add flour sifted with baking powder and salt, alternately with the milk. Chop nuts and beat in last. Pour into buttered bread tin and let stand 20 minutes. Brush over with melted butter and bake in a moderate oven.

CARAWAY BREAD.

Sugar, 2 tablespoons.
Butter, 2 tablespoons.
Salt, 1 teaspoon.
Milk, 2 cups.
Yeast cake, 1.
Lukewarm water, ½ cup.
Caraway seeds, 2 tablespoons.
Rye flour, 6 cups.
Entire wheat flour, 1½ cups.

Over the butter, sugar and salt in a deep bowl pour the milk, scalded. When mixture is lukewarm add the yeast cake, dissolved in the lukewarm water, the caraway seeds and the rye flour. Mix well and turn out on floured board. Knead in the entire wheat flour. Return to bowl and let rise until it is double in bulk. Again knead slightly, shape into loaves and put in buttered bread pans. Cover, let rise again and bake in medium oven.

PHYSICAL CULTURE LOAF.

Brown sugar, 1 cup.
Butter, 1 tablespoon.
Sour milk, ½ cup.
Soda, 1 teaspoon.
Salt, 1 saltspoon.
Graham flour, 2 cups.
Dates, 1 pound.
Walnuts, ¼ pound.

Cream butter and sugar, dissolve soda in a little warm water, add to milk, then add milk to butter and sugar, stir in flour and lastly dates pitted and chopped and walnuts chopped. Bake in a slow oven 1½ hours. Let stand 24 hours before cutting.

New York Girl.

CUSTARD CORN CAKE.

Corn meal, ½ cup.
Flour, ½ cup.
Sugar, ½ cup.
Salt, 1 teaspoon.
Eggs, 2.
Sour milk, 1 cup.
Soda, 1 rounding teaspoon.
Butter, 2 tablespoons.
Sweet milk, 1 cup.

Mix and sift dry ingredients, add well beaten eggs and sour milk in which soda has been dissolved. Put butter in pan in which cake is to be baked and let it melt in the oven. Pour in cake batter and lastly pour into the centre of the cake the sweet milk, without mixing in either butter or milk. Bake at once.

Egleston Square.

EGG ROLLS.

Shortening, 2 tablespoons.
Salt, ½ teaspoon.
Sugar, 2 teaspoons.
Milk, 2 cups.
Egg, 1.
Yeast cake, 1.
Flour, 5 cups.

Pour the hot milk over shortening, salt and sugar. Cool, add beaten egg, yeast cake and flour. Let rise in a warm place until doubled in bulk, about 3½ hours, then roll out gently on molding board. Cut with cutter and form into oblongs. Rub melted butter on half of each and fold over other half. Let rise again for about 2 hours. Bake 40 minutes. Makes 2 dozen large rolls.

Mother, South Weymouth.

GRAHAM FRUIT BREAD.

Graham flour, 2 cups.
White flour, 1 cup.
Salt, ½ teaspoon.
Sugar, 2 tablespoons.
Soda, 1 teaspoon.
Water, 4 tablespoons.
Sour milk, 1 cup.
Chopped nut meats, ½ cup.
Sultana raisins, ½ cup.
Chopped dates, ½ cup.

Sift flour into bowl, add ingredients in order given. Mix and turn into buttered and floured bread tin. Bake in moderate oven for 1 hour.

SOUR CREAM BISCUITS.

Flour, 1 quart.
Salt, 1 level teaspoon.
Baking soda, 2 teaspoons.
Buttermilk, 1 cup.
Sour cream, 1 cup.

Sift together the flour, salt, and soda. Have ready a well floured pan and have the oven hot. Quickly mix in the buttermilk and sour cream. Handle quickly, shaping into biscuits and bake at once.

FLOWER ROLLS.

Flour, 1 quart.
Baking powder, 2 teaspoons.
Butter, ¾ cup.
Milk.
Egg, 1.
Sugar, 1 cup.

Sift flour and baking powder, rub in ¼ cup of butter and mix with milk to the consistency of biscuit dough. Roll out square and less than an inch thick. Cream the remaining half cup of butter with the sugar and beat in the egg. Spread this mixture on the dough, then roll up like a jelly roll and cut off slices an inch thick. Lay in well buttered dripping pan on round side and bake in hot oven.

ENGLISH TEA BISCUITS.

Eggs, 2.
Powdered sugar, 1 cup.
Almond flavoring, ½ teaspoon.
Flour, 1 cup.
Baking powder, 1 teaspoon.
Salt, ¼ teaspoon.
Milk, ½ cup.

Beat eggs and sugar, add flavoring and flour sifted with salt and baking powder. Beat till smooth, then beat in quickly the milk which has been heated to scalding point. Bake in gem pans.

RYE ROLLS.

Flour, 1½ cups.
Sugar, 2 teaspoons.
Salt, 1 teaspoon.
Rye meal, ½ cup.
Baking powder, 2 teaspoons.
Shortening, 2 tablespoons.
Milk.

Measure flour after sifting and then sift again with sugar, salt, baking powder and meal. Work in the shortening and add enough milk to make a soft dough that can be kneaded. Knead lightly, roll out to ¼-inch thickness, cut with biscuit cutter. Butter ½ of each biscuit very lightly, fold over, pinch together and place in an unbuttered biscuit tin. Let rise 10 minutes and bake in a hot oven.

ROLLED OATS GEMS.

Rolled oats, 1½ cups.
Milk, 1½ cups.
Egg, 1.
Sugar, 2 tablespoons.
Baking powder, 2 teaspoons.
Flour, 2 cups.

Soak the rolled oats in the milk for 2 hours, then add the egg, well beaten, the sugar and the flour and baking powder, sifted together. Bake in well greased gem tins.

GEORGIA SWEET POTATO BISCUIT.

Flour, 1 pint.
Mashed sweet potato, 1 pint.
Sugar, ½ cup.
Lard, 1 tablespoon.
Soda, 1 teaspoon.
Buttermilk.

Bake the potatoes and run them through a meat grinder before measuring them, then mix with the flour and sugar, rub in the lard and add soda and enough buttermilk to mix to a good biscuit dough. Allow the dough to stand several hours, then mold into biscuits and bake slowly in a moderate oven.

Mrs. F. C., Beverly.

GRAHAM MUFFINS.

Graham flour, 1 quart.
Brown sugar, 1 tablespoon.
Salt, 1 teaspoon.
Baking powder, 2 teaspoons.
Egg, 1.
Milk, 1 pint.

Sift together dry ingredients, add beaten egg and milk. Fill well greased muffin tins 2-3 full.

MAPLE TEA BISCUIT.

Flour, 4 cups.
Baking powder, 2 teaspoons.
Grated maple sugar, 1 cup.
Salt, ½ teaspoon.
Butter, 1-3 cup.
Milk.

Sift flour, salt and baking powder together, rub in the butter and add enough milk to make a dough that can be rolled out. Stir in the maple sugar and roll out to ½-inch thickness. Cut into biscuits and bake in a quick oven.

BRAN GEMS.

Bran, ½ pint.
Flour, ½ pint.
Baking powder, 2 teaspoons.
Salt, 1 teaspoon.
Eggs, 2.
Molasses, ½ cup.
Milk, 1 pint.

Add ingredients in order given, beating eggs before adding. Mix well and bake in moderate oven from 30 to 35 minutes.

POTATO MUFFINS.

Potatoes, 3.
Salt, 1 teaspoon.
Butter, 1 tablespoon.
Eggs, 2.
Milk, ½ cup.
Baking powder, 1 teaspoon.
Flour.

Boil and mash the medium-sized potatoes, add salt and butter and beat well. Add beaten eggs, milk and baking powder sifted in enough flour to make a medium batter. Bake on a hot, greased griddle in rings.

RICE MUFFINS.

Sugar, 1 tablespoon.
Salt, ½ teaspoon.
Baking powder, 2 teaspoons.
Flour, 2 cups.
Eggs, 2.
Milk, 1 cup.
Boiled rice, 1 cup.

Mix sugar, salt and baking powder with the flour and sift twice. Beat the eggs and add milk to them. Stir this gradually into the flour. When a smooth light paste, add the rice and beat thoroughly. Bake 35 minutes in hot greased muffin tins. This makes 16 muffins.

RAISED SQUASH MUFFINS.

Squash (cooked or strained), 1 cup.
Lard or butter, 1 heaping tablespoon.
Sugar, ½ cup.
Yeast cake, ½.
Lukewarm water, ½ cup.
Soda, ½ teaspoon.
Flour.

Cream butter and squash together. Stir in sugar and yeast dissolved in the water. Add soda also dissolved in a few drops of warm water and enough flour to make a soft dough. Mix thoroughly and let rise over night. In morning mold into muffins in buttered muffin tins. Let rise again and bake in moderate oven.

SWEET MUFFINS.

Sugar, 1 cup.
Egg, 1.
Melted butter, 1 tablespoon.
Milk, 1 pint.
Flour, 3 cups.
Baking powder, 2 teaspoons.
Salt, 1 teaspoon.

Mix and sift the dry ingredients, add beaten egg, milk and butter. Beat hard and bake in quick oven.

EGG MUFFINS.

Flour, 1 quart.
Sugar, 1 tablespoon.
Salt, 1 teaspoon.
Butter, 1 tablespoon.
Baking powder, 2 teaspoons.
Eggs, 3.
Milk, 1¼ pints.

Sift together dry ingredients, rub in butter, add beaten eggs and milk. Bake in hot oven 15 minutes.

CREAM MUFFINS.

Flour, 1½ cups.
Baking powder, 1½ teaspoons.
Salt, 1-3 teaspoon.
Eggs, 2.
Melted butter, ¼ cup.
Cream, 2-3 cup.

Sift flour, baking powder and salt. Add the yolks of the eggs, beaten light, the melted butter and the cream. Beat well, then fold in the stiffly beaten egg whites. Bake 20 minutes.

RICE AND MEAL MUFFINS.

Milk, 1¼ cups.
White cornmeal, 1 cup.
Boiled rice, 1 cup.
Flour, 1 cup.
Baking powder, 3 teaspoons.
Sugar, 2 tablespoons.
Salt, 1 teaspoon.
Eggs, 2.
Melted butter, 2 tablespoons.

Scald milk and pour on cornmeal, cover and let stand 10 minutes. Add rice and flour sifted with sugar, salt and baking powder, lastly well beaten eggs and butter. Beat hard and bake in hot oven.

OATMEAL MUFFINS.

Oatmeal, 1 cup.
Flour, 1½ pints.
Salt, 1 teaspoon.
Baking powder, 2 teaspoons.
Lard, 1 tablespoon.
Eggs, 2.
Milk, 1 pint.

Sift together dry ingredients, rub in lard, add beaten eggs and milk. Beat well and bake in hot oven 15 minutes.

BUTTERMILK BRAN MUFFINS.

Bran, 2 cups.
Flour, 1 cup.
Buttermilk, ¾ pint.
Salt, 1 teaspoon.
Soda, 1 teaspoon.
Molasses, ¼ cup.
Chopped dates, ½ cup.

Mix ingredients, dissolving soda in a tablespoon of hot water before adding. Add dates last, dredged with flour. Bake 45 minutes in greased muffin tins.

PINEAPPLE MUFFINS.

Eggs, 2.
Melted butter, 1-3 cup.
Flour, 1 quart.
Baking powder, 3 teaspoons.
Sugar, 1 heaping tablespoon.
Salt, 1 teaspoon.
Pineapple, 1 cup.

Beat eggs, stir in milk and butter slowly. Add flour sifted before measuring, and again with baking powder, sugar and salt. Mix well and add grated fresh pineapple. Bake about ½ hour in hot greased muffin tins. If canned pineapple is used, omit sugar.

Don't Worry.

BLUEBERRY MUFFINS.

Butter, 1-3 cup.
Sugar, ¼ cup.
Egg, 1.
Milk, ¾ cup.
Flour, 2 cups.
Baking powder, 3 teaspoons.
Blueberries, 1 cup.

Cream butter and sugar, add beaten egg yolks and milk alternately with sifted flour and baking powder. Fold in the stiffly beaten egg white and berries and bake in well greased muffin tins.

CRANBERRY MUFFINS.

Flour, 2 cups.
Baking powder, 3 teaspoons.
Sugar, ½ cup.
Eggs, 2.
Milk, 1½ cups.
Melted butter, 2 tablespoons.
Cranberries, 1 cup.

Beat eggs, add milk and sugar, stir till sugar is dissolved. Add butter and flour sifted twice with baking powder, stir to a smooth batter. Stir in cranberries cut in halves. Bake 20 minutes in greased muffin tins.

BAKED BEAN MUFFINS.

Cooked baked beans, 1 cup.
Egg, 1.
Milk, 1 cup.
Sugar, ½ cup.
Salt, a pinch.
Flour, 1 cup.
Baking powder, 1 teaspoon.
Indian meal, ½ cup.

Mash baked beans to a paste, add well beaten egg, sugar, salt and milk. Mix and sift in flour and baking powder, lastly stir in Indian meal. Mix well and bake in quick oven.

SWISS MUFFINS.

Butter, 2 tablespoons.
Sugar, 3 tablespoons.
Salt, ½ teaspoon.
Baking powder, 2 teaspoons.
Eggs, 4.
Flour, 1½ pints.
Milk, ½ pint.

Cream butter and sugar, add egg yolks, one at a time, beating each as it is added. Sift dry ingredients and add with milk. Lastly fold in egg whites beaten till stiff and dry. Half fill greased muffin tins and bake in hot oven 12 minutes. *Mme. X., Roxbury.*

POTATO GEMS.

Cold mashed potato, 1 cup.
Egg, 1.
Milk, 1 cup.
Cornmeal, 1 cup.
Baking powder, 1½ teaspoons.

The mashed potato should be very smooth and without lumps. Add to it the milk, the egg, beaten, and the cornmeal and baking powder sifted together. Drop in hot greased gem pans.

BRAN MUFFINS.

Bran, 2 cups.
Soda, 1 teaspoon.
Wheat flour, 1 cup.
Molasses, 6 tablespoons.
Milk, 1 cup.

Mix the bran and flour sifted with the soda. Add the milk to the molasses, stir well, then add the bran mixture. Beat well and bake in hot greased muffin tins.

DATE GEMS.

Flour, 2 cups.
Butter, 1-3 cup.
Baking powder, 2 teaspoons.
Dates, 1 cup.
Salt, ½ teaspoon.
Egg, 1.
Milk, 1 1-3 cups.

Sift the flour, baking powder and salt together and rub into this the butter. Add the dates, chopped fine, the egg, well beaten, and the milk. Bake in hot greased gem pans for 15 minutes.

QUICK COFFEE CAKE.

Flour, 3 cups.
Sugar, ½ cup.
Salt, ½ teaspoon.
Egg, 1.
Baking powder, 3 teaspoons.
Milk, 1½ cups.
Butter or lard, 2 tablespoons.
Raisins or currants, ¾ cup.

Mix and sift the flour, salt and baking powder, rub in the butter, add the sugar and mix to a light, soft dough with the well beaten egg and milk. Lastly add the raisins or currants well floured. Turn into a large shallow biscuit pan, sprinkle all over with sugar and cinnamon, and bake in a moderate oven for from 20 to 30 minutes.

HONEY MUFFINS.

Flour, 3 cups.
Salt, ½ teaspoon.
Baking powder, 3 teaspoons.
Butter, 2 tablespoons.
Eggs, 3.
Milk, ½ cup.
Strained honey, 1 cup.

Sift together the flour, salt and baking powder, rub in the butter, add the well beaten eggs, milk and honey. Beat until smooth and bake in hot, greased muffin tins.

CHEESE MUFFINS.

Flour, 2 cups.
Baking powder, 2 rounding teaspoons.
Salt, 1 teaspoon.
Sugar, ¼ cup.
Melted butter, ¼ cup.
Egg, 1.
Grated cheese, ¼ cup.
Milk, 1 cup.

Sift together dry ingredients, add butter, beaten egg, cheese and milk. Stir well and bake in well buttered muffin tins.

SALLY LUNN.

Sugar, 1 cup.
Butter, 2 tablespoons.
Egg, 1.
Flour, 2 cups.
Baking powder, 2 teaspoons.
Milk, 1 cup.

Cream butter and sugar, add beaten egg, flour sifted with the baking powder, and milk. Cook in round shallow pan, sprinkle with powdered sugar when baked and serve hot for tea, cutting in sections like a pie.

HOT CROSS BUNS.

Flour, 1 pound.
Sugar, 1 ounce.
Currants, 2 ounces.
Baking powder, 2 dessertspoons.
Butter, 2 ounces.
Milk, ½ pint.
Salt, a pinch.
Meringue.

Mix and sift flour, salt and baking powder. Heat the milk slightly and in it dissolve the sugar and melt the butter. Mix with the flour and knead into a smooth dough. Form into round cakes and bake half an hour. Brush over with white of egg mixed with powdered sugar, in form of a cross. *Mrs. H. J. K., Plymouth.*

ENGLISH BATH BUNS.

Yeast, 2 cakes.
Milk, ½ cup.
Sugar, 6 tablespoons.
Butter, ½ cup.
Flour, 4 cups.
Salt, ½ teaspoon.
Eggs, 4.
Almonds, 1 cup.

Dissolve the yeast cakes and one tablespoon of sugar in the milk, which should be lukewarm. Add the butter, melted, the eggs, unbeaten, and gradually flour sifted with the salt. The mixture should be thick but not stiff enough to handle. Cover and let rise in a warm place 1½ hours or until light. Sprinkle the remaining 5 tablespoons of sugar, and the almonds, chopped fine, over the top, mix very lightly and drop into well greased muffin pans. Cover and let rise until light which should be about ½ hour. Bake 15 to 20 minutes in a moderate oven. *Don't Worry.*

COFFEE BUNS.

Milk, 2 cups.
Sugar, 2 tablespoons.
Butter, 2 tablespoons.
Salt, 1 teaspoon.
Yeast, ½ cake.
Tepid water, 1 tablespoon.
Eggs, 2.
Flour, 5 cups.
Currants.
Cinnamon.

Scald the milk, let cool and add ingredients in order named, dissolving yeast cake in tepid water and beating eggs before adding. Let rise till doubled in bulk. Roll out ½ inch thick, spread with melted butter, dredge with sugar, a sprinkle of cinnamon and a handful of currants. Roll up like a jelly roll, cut in slices ¾-inch thick and lay in baking pan round side down. Let rise and bake in quick oven. *Mrs. S. K. of the W. R. C., Roxbury.*

CINNAMON SQUARES.

Brown sugar, 1 cup.
Shortening, 1 tablespoon.
Milk, 1 cup.
Flour, 2¼ cups.
Baking powder, 2 teaspoons.
Cinnamon.

Butter and brown sugar.

Cream shortening and sugar, add milk and flour and baking powder sifted together. Spread thin in shallow greased tin, dot with bits of butter, sprinkle generously with brown sugar and cinnamon and bake. Cut in squares and serve hot.

POPOVERS.

Eggs, 2.
Flour, 2 cups.
Milk, 2 cups.
Salt, pinch.

To the eggs, well beaten, add, gradually beating in, the flour, milk, and salt. Have ready hot, buttered custard cups, fill half full of batter and bake about 25 minutes. These may also be used with a fruit sauce as a dessert.

GRAHAM POPOVERS.

Graham flour, 3 cups.
Salt, a pinch.
Milk, 2 cups.
Eggs, 2.

Sift flour before measuring. Then sift again with salt, pour on slowly the milk. Beat eggs till very light and thick, add to first mixture and beat all together for 2 minutes. Turn at once into hot buttered gem pans. Bake in hot oven 30 minutes.

P. D., Newtonville.

FINGER STICKS.

Cream, ½ cup.
Sugar, 2 tablespoons.
Salt, ½ teaspoon.
Yeast cake, 1.
Lukewarm water, ¼ cup.
Flour, 1½ cups.

Scald cream, add sugar and salt and when lukewarm add the yeast cake dissolved in the lukewarm water and lastly the sifted flour. Beat well and toss on floured board. Knead and return to bowl. Cover and let rise till it has doubled its size. Roll out to ¼ inch thickness and cut in fingershaped strips. Arrange on buttered sheet, cover again, let rise and bake until delicately browned. Brush over with milk and return to the oven for 1 minute.

SCONES.

Flour, 1 pound.
Butter, 3 ounces.
Salt, a pinch.
Baking powder, 1 tablespoon.
Milk.

Mix and sift flour, salt and baking powder, rub in the butter and add sufficient milk to make a thick paste. Roll out to ½ inch thickness, cut out in triangles and bake in a quick oven. Handle as little as possible.

Mrs. H. J. K., Plymouth.

HONEY BREAKFAST CAKE.

Flour, 1½ pints.
Honey, 1 cup.
Salt, ½ teaspoon.
Baking powder, 2 teaspoons.
Butter, 2 tablespoons.
Eggs, 3.
Milk, ½ pint.

Sift together dry ingredients, rub in butter and add beaten eggs, milk and honey. Bake in loaf in quick oven for 10 minutes.

BUTTER CAKES.

Flour, 1 pint.
Salt, ½ teaspoon.
Butter, 2 rounding tablespoons.
Milk.
Baking powder, 1 teaspoon.

Sift dry ingredients twice and rub in butter. Mix to a soft dough with milk, roll out ¾ of an inch thick and cut in round cakes. Lay on a moderately hot greased griddle and when puffy and brown turn and brown the other side. Tear open, butter liberally and serve. *Mrs. A. K. J., South Boston.*

BLUEBERRY BREAKFAST CAKE.

Sugar, 3 tablespoons.
Butter, 1 tablespoon.
Egg, 1.
Salt, 2 teaspoons.
Milk, 1 cup.
Flour, 3 cups.
Baking powder, 2½ teaspoons.
Blueberries, 1 pint.

Cream butter and sugar, add egg, well beaten and milk. Sift in the dry ingredients and mix well. Dredge berries with flour and add the last thing.

SULTANA SCONES.

Flour, 2 cups.
Sugar, 2 ounces.
Butter, 2 ounces.
Sultana raisins, 2 ounces.
Egg, 1.
Milk.
Baking powder, 2 teaspoons.

Mix all well, using just enough milk to moisten. Roll out, brush over top with beaten egg and cut into squares. Bake in a moderate oven.

BAKING POWDER. (1)

Cream of tartar, 1 pound, 2 ounces.
Cooking soda, ½ pound.
Cornstarch, 1-3 pound.

Sift and mix thoroughly. Keep in tight cans.

BAKING POWDER. (2)

Cream of tartar, 1 pound.
Baking soda, ½ pound.
Pastry flour, ½ pound.

Be sure soda is pure. Mix all thoroughly and sift four times through a fine sieve or once through cheese cloth.

Tousset Kaly's

Ginger Bread -

2 tsp. shortening - 1 egg -
1/2 cup sugar 1/2 cup molasses
1/2 sour milk (or coffee, tea or hot water)
2 cups flour. 1 tsp. soda
1/2 tsp. salt. 1/2 tsp. ginger -
add spices to suit.

Molasses cookies -

1 cup sugar 2 cups molasses
1 " lard. 3/4 cup hot water
1 tsp. salt. 2 tsp. soda dissolved in
flour to make stiff dough.
Mix well and let stand in cold
place for several hours - over night
Roll into 1/4 in. thick cakes.

Use Porto Rican Molasses instead
of New Orleans:

Recipes continued.

Cream sponge cake -

yolks 4 eggs -
, cup sugar
3 Tsp. cold water
½ Tsp. corn starch.
1 Tsp. lemon extract.

Flour
1½ Tsp. baking powder
¼ Tsp. salt.
whites 4 eggs.

Beat yolks 4 eggs - add sugar gradually and beat 2 min.

MAPLE FAVORITES.

Maple Caramel Cake.—One-half cup butter, one cup sugar, one-half cup milk, one and a half cups flour, two and a half teaspoons baking powder, one-half teaspoon vanilla. Cream butter, add sugar gradually, add the yolks of the eggs, well beaten, then the whites beaten until stiff. Add milk, flour sifted with baking powder, and beat well, add vanilla, bake in layers or loaf.

Maple Dessert.—Two eggs, one pint of cream, one-half cup of sugar, three-fourths cup of maple syrup, beat eggs until thick, and lemon colored, whip cream thin, beat eggs and cream together, add sugar and maple syrup or flavor with one-half cup of candied fruit. Cut in small pieces and pack in ice for five hours.

Maple Cake.—One-quarter cup butter, one cup of maple sugar, two egg whites, one-half cup milk, one and two-thirds cups flour, one and a half level teaspoons baking powder, one-fourth teaspoon vanilla. Bake in loaf tin. Cream butter, adding sugar gradually till mixture is very smooth. Beat egg whites stiff and add flour and baking powder alternately with the milk, and bake in moderate oven forty-five minutes.

Delicious Maple Frosting.—Cream one cup of maple sugar with one fourth cup butter till very creamy. Flavor with a few drops vanilla and spread on cake with a broad bladed knife while cake is hot. This is especially good on maple cake.

Maple Sandwiches.—Put one cup of finely shaved maple sugar through the meat chopper with one cup of blanched almonds; mix this to a paste with thick

first three months of 1917.

Our friends appreciate the fact that Rural Life has no axe to grind. It has no entangling alliances with any state department job. It has never promoted any company stock selling schemes. It does not quarrel with its contemporaries. No paper exercises more thoroughness in excluding questionable advertising from its columns or greater aggressiveness in defending the rights of its readers.

SUNSHINE CAKE.

Egg whites, 5.
Egg yolks, 4.
Salt, ⅛ teaspoon.
Cream of tartar, ½ teaspoon.
Sugar, ¾ cup.
Vanilla, ½ teaspoon.
Pastry flour, ½ cup.

Add salt to egg whites and beat until light, add cream of tartar and continue beating until very stiff and dry. Beat yolks until thick and lemon colored and add 2 heaping teaspoons of the beaten whites. To the remaining whites add slowly, beating constantly, the sugar sifted five times, and vanilla. Combine mixtures carefully and cut and fold in flour measured after five siftings. Turn into an angel cake pan dipped in cold water and bake in a slow oven 45 to 50 minutes. *Don't Worry.*

OLD-FASHIONED LOAF CAKE.

Bread dough, 3 cups.
Butter, 1 cup.
Sugar, 2 cups.
Soda, ½ teaspoon.
Nutmeg, 1 pinch.
Seedless raisins, 1 cup.
Eggs, 2.

To the raised bread dough add the remaining ingredients, dissolving soda in a little water, chopping raisins and beating eggs light. Mix thoroughly with the hand and turn into round cake tins. Fill pans half full, let rise to the top and bake slowly in a moderate oven. Frost with egg white and powdered sugar. This recipe makes two loaves.

ORIGINAL BERWICK SPONGE CAKE.

(Used more than 65 years ago by an old cook at the American House.)

Eggs, 6.
Sugar, 3 cups.
Flour, 4 cups.
Cream of tartar, 1 teaspoon.
Cold water, 1 cup.
Soda, ½ teaspoon.
Lemon extract, 1 teaspoon.

Beat the yolks of the eggs till very thick and lemon colored, add sugar and beat, then the water and extract. Sift the cream of tartar and soda with the flour three times and stir it in lightly. Beat the whites till stiff and fold them in lightly last of all. Bake in a good oven for 30 minutes. *C. E. C., Dover, N. H.*

ORANGE SPONGE CAKE.

Grated orange rind, 1 teaspoon.
Orange juice, ½ cup.
Sugar, 2 cups.
Flour, 2 cups.
Egg whites, 3.
Egg yolks, 5.
Baking powder, 2 teaspoons.
Salt, ½ teaspoon.

Beat the egg whites to a stiff froth and gradually beat in the sugar, which should be of fine quality. Add yolks beaten till thick and light, orange juice and grated rind, and last, flour sifted with baking powder and salt. Bake in one loaf.

SPONGE CAKE.

Eggs, 4.
Sugar, 1 cup.
Salt, a pinch.
Potato flour, 4 tablespoons.
Baking powder, 1 teaspoon.

Beat yolks and whites separately till very light. Add salt and half of sugar to yolks and other half of sugar to whites. Sift baking powder with the flour into the yolks and beat well. Fold in whites lightly. Bake in moderate oven. *Rae, Concord.*

JELLY ROLL.

Make a sponge cake dough, put it on large tins by spoonfuls, placing it around the edges. Then with a broad knife smooth it over toward the centre, making it as even as possible. The cake when done should be only ½ inch thick and the crust should not be hard. As soon as it has been removed from the oven and before it has had time to cool, cut off the hard edges, spread it with currant jelly and roll it up evenly. Roll it in a paper and tie so that it will cool in a good even round shape. When serving dust the outside with sifted powdered sugar.

POUND CAKE.

Butter, 1 cup.
Eggs, 5.
Sugar, 1 2-3 cup.
Flour, 2 cups.
Mace, ½ teaspoon.

Cream butter and beat in sugar gradually. Add eggs one at a time, beating well after each addition. When mixture is creamy fold in flour. Bake 1 hour in a slow oven. *Greendale.*

VELVET SPONGE CAKE.

Eggs, 2.
Sugar, 1 cup.
Lemon flavoring, 1 teaspoon.
Flour, 1 cup.
Baking powder, 1 teaspoon.
Boiling water, ½ cup (scant).

Beat the eggs light, add the sugar and beat again. Add the flavoring and ½ cup of the flour and beat again. Add the other ½ cup of flour, sifted three times with the baking powder, and beat again. Add the boiling water and beat hard again. Put paraffin paper into a shallow bread pan and turn in the mixture. Bake in a quick oven 20 minutes.

Constant Reader, Medford.

INDIAN SPONGE CAKE.

Eggs, 2.
Sugar, 2-3 cup.
Milk, ½ cup.
Flour, 1 cup.
Cornmeal, ½ cup.
Baking powder, 2 teaspoons.

Beat the eggs separately, add sugar to yolks and beat. Add flour sifted with baking powder, cornmeal and lastly fold in the egg whites beaten stiff. Bake in a quick oven.

ECONOMICAL CHOCOLATE CAKE.

Butter, ¼ cup.
Sugar, 1 cup.
Egg, 1.
Salt, a pinch.
Sour milk, ½ cup.
Soda, 1 teaspoon.
Flour, 1½ cups.
Vanilla, 1 teaspoon.
Cocoa, 2 tablespoons.
Boiling water, ¼ cup.

Cream butter and sugar, add well beaten egg, salt, soda dissolved in sour milk, flour and vanilla. Dissolve cocoa in boiling water and add last. Frost with a white frosting.

Mrs. F. R. N., Cambridge.

ECONOMY CAKE.

Sugar, 1 cup.
Soda, ½ teaspoon.
Salt, ¼ teaspoon.
White flour, 1 cup.
Graham flour, 1½ cups.
Seeded raisins, 1 cup.
Cinnamon, ½ teaspoon.
Clove, ¼ teaspoon.
Milk or water.

Mix as usual, using milk or water. They are equally good.

Mrs. J. L. S., Foxboro.

ANGEL CAKE.

Sugar, 1 cup.
Flour, 1 cup.
Salt, 1 saltspoon.
Egg whites, 9 (if large).
Cream of tartar, 1 teaspoon.
Almond flavoring, ½ teaspoon.

Measure sugar and flour after sifting once, then sift together 5 times. Add salt to egg whites and beat till light. Sift in cream of tartar and continue beating till very stiff and dry. Cut and fold whites into flour and sugar very carefully, and add flavoring. Have an angel cake tin already lined with oiled paper, turn in cake and place at once in cool oven. In 25 minutes increase the heat and bake for 25 minutes more. Be careful not to jar while baking.

MOCK ANGEL CAKE.

Sugar, 1 cup.
Flour, 1 1-3 cups.
Baking powder, 3 teaspoons.
Salt, 1-3 teaspoon.
Milk, 2-3 cup.
Egg whites, 2.
Vanilla, 1 teaspoon.

Mix and sift dry ingredients 4 times. Pour on gradually while stirring constantly the milk, which should be scalding hot. Cut and fold in the stiffly beaten egg whites and flavoring. Bake in moderate oven 45 minutes.

WEDDING CAKE.

Butter, 1 pound.
Sugar, 1 pound.
Salt, ½ teaspoon.
Eggs, 8.
Cream, 1 cup.
Orange juice, 1 wineglass.
Lemon, 1.
Flour, 1½ pounds.
Nutmeg, 1.
Mace, 1 teaspoon.
Clove, 1 teaspoon.
Cinnamon, 2 teaspoons.
Currants, ¾ pound.
Raisins, ¾ pound.
Citron, ½ pound.
Candied lemon peel, ¼ pound.
Candied orange peel, ¼ pound.

Cream butter and sugar, add salt and well beaten eggs, 2 at a time, beating thoroughly after each addition. Add cream, fruit juices and flour mixed and sifted with spices. Flour the fruit lightly and add last. Line loaf cake pans with greased paper and pour in mixture. Bake in a slow oven. Makes 2 loaves.

PRIZE FRUIT CAKE.

Butter, 1 pound.
Brown sugar, 1 pound.
Eggs, 10.
Brandy, 1 cup.
Molasses, 1 cup.
Pastry flour, 6 cups.
Currants, 2 pounds.
Seeded raisins, 2 pounds.
Citron, 1 pound.
Clove, 2 teaspoons.
Nutmeg, 2 teaspoons.
Mace, 2 teaspoons.
Soda, 1 teaspoon.

Cream butter and sugar, add well beaten eggs, brandy, molasses and sifted flour. Flour fruit, cutting citron in thin slices, add with spices and soda dissolved in a little warm water. Bake in a very slow oven 4 hours. Makes 4 loaves. Do not cut for at least a week.

Don't Worry.

COFFEE FRUIT CAKE.

Butter, ½ cup.
Sugar, 2 cups.
Clove, ½ saltspoon.
Mace, 1 saltspoon.
Cinnamon, 1 saltspoon.
Molasses, 1 cup.
Eggs, 3.
Coffee, 1 cup.
Flour, 5 cups.
Soda, 1 teaspoon.
Citron, ¼ pound.
Raisins, ½ pound.
Currants, ½ pound.

Cream butter and sugar, add spices and molasses, beat for 5 minutes and add well beaten egg yolks and coffee, then the sifted flour, soda dissolved in a little water, and egg whites beaten stiff. Chop citron, flour all fruit and add last. Bake in moderate oven.

GRAHAM FRUIT CAKE.

Graham flour, 3 cups.
White flour, 2 cups.
Sugar, 2 cups.
Molasses, 1 cup.
Milk, 2 cups.
Seedless raisins, ½ pound.
Soda, 1 teaspoon.
Baking powder, ½ teaspoon.
Cinnamon, 1 teaspoon.
Mace, 1 teaspoon.
Salt, ½ teaspoon.

Sift flours with spices, soda and baking powder. Add remaining ingredients and mix well. Bake in slow oven for 1½ hours.

Mrs. M. T. S., Wollaston.

SOUR CREAM FRUIT CAKE.

(No eggs, no butter.)

Soda, 1 teaspoon.
Warm water, 1 tablespoon.
Thick sour cream, 1 cup.
Molasses, ½ cup.
Brown sugar, 1 cup.
Flour, 3 cups.
Cinnamon, 1 teaspoon.
Nutmeg, ½ teaspoon.
Ginger, 1 saltspoon.
Raisins, 1 pound.

Dissolve soda in warm water in a mixing bowl. Add sour cream, molasses, and soft brown sugar. Stir till sugar is dissolved and add flour sifted with the spices. Beat until smooth and stir in raisins. Bake in a slow oven for 1 hour. One-half currants may be used instead of all raisins. Citron may also be used if desired. This cake should be kept 3 or 4 days before cutting.

APPLE FRUIT CAKE.

Butter, 1 cup.
Sugar, 2 cups.
Milk, 1 cup.
Flour, 3½ cups.
Eggs, 2.
Soda, 1 teaspoon.
Raisins, 2 cups.
Dried apples, 3 cups.
Molasses, 2 cups.
Citron, ½ cup.

Cream butter and sugar, add milk in which dissolve soda, then the eggs, beaten, flour and lastly raisins, citron and apples which have been soaked overnight and then chopped fine and stewed 2 hours in the molasses. Bake 1½ hours.

ORANGE CAKE.

Butter, ½ cup.
Sugar, 1 cup.
Orange, ½.
Eggs, 2.
Milk, ½ cup.
Baking powder, 2 teaspoons.
Flour, 1½ cups.

Cream butter and sugar and add juice and grated rind of the orange. Mix and sift flour and baking powder. To the butter and sugar, add one unbeaten egg and beat thoroughly, add a little flour and second egg. Beat well and alternate remaining flour with milk. When all is thoroughly mixed bake in a moderate oven about 30 minutes. Frost with orange frosting.

NUT CAKE.

Sugar, 1 cup.
Butter, ¾ cup.
Water, ½ cup.
Flour, 2 cups.
Baking powder, 2 teaspoons.
Walnuts, 1 cup.
Vanilla, 1 teaspoon.
Egg whites, 4.

Mix in order given, being careful to fold stiffly beaten egg whites in lightly.

Frosting:

Sugar, 1 cup.
Hot water, 4 tablespoons.
Marshmallows, 12.
Egg white, 1.

Boil sugar and water till it spins a thread, add marshmallows cut fine and pour slowly over the stiffly beaten egg white, beating constantly until smooth and creamy.

Mrs. H. B. C., East Boston.

ARROWROOT CAKE.

Butter, 1 cup.
Sugar, 1½ cups.
Milk, ½ cup.
Almond extract, ½ teaspoon.
Arrowroot, ½ cup.
Pastry flour, 1½ cups.
Soda, ½ teaspoon.
Cream of tartar, 1½ teaspoons.
Egg whites, 6.

Cream butter and sugar, add milk and extract, then sift in arrowroot, flour, soda and cream of tartar. Beat eggs till dry and stiff and fold in last of all. Bake in a moderate oven.

CHOCOLATE CAKE.

Butter, ½ cup.
Sugar, 2 cups.
Eggs, 4.
Milk, 1 cup.
Flour, 2½ cups.
Baking powder, 4 teaspoons.
Chocolate, 2 squares.
Vanilla, ½ teaspoon.

Cream butter and add gradually ½ the sugar. Beat yolks of eggs till thick and add gradually the remaining sugar. Combine mixtures and add alternately milk, and flour mixed and sifted with baking powder. Fold in stiffly beaten egg whites, add melted chocolate and vanilla. Bake 45 to 50 minutes. Cover with chocolate frosting.

Dotty Dimple.

LIGHT CHOCOLATE CAKE.

Sugar, 1 cup.
Eggs, 2.
Milk, ½ cup.
Flour, 1½ cups.
Baking powder, 2½ teaspoons.
Vanilla, 1 teaspoon.
Butter, ½ cup.
Unsweetened chocolate, 2 squares.

Mix sugar, eggs, well beaten, and milk. Sift flour and baking powder together and add, then vanilla, butter, melted, and chocolate, also melted. Beat thoroughly. May be used as a layer cake or single loaf.

FILLING AND FROSTING:

Unsweetened chocolate, 2 squares.
Sugar, 1 cup.
Water, ½ cup.
Egg white, 1.

Heat sugar, chocolate and water till sugar is dissolved and chocolate melted. Then boil till it spins a thread, and pour very slowly into the stiffly beaten white of egg, beating hard all the time. Beat constantly till stiff enough to spread.

Mrs. N. K., Framingham.

CHOCOLATE CREAM CAKE.

Sugar, 1 cup.
Butter, ½ cup.
Egg yolk, 1.
Eggs, 2.
Milk, ½ cup.
Pastry flour, 1½ cups.
Baking powder, 1 rounding teaspoon.
Vanilla, 1 teaspoon.
Salt, a pinch.

Mix in order given and bake in 1 loaf.

FROSTING:

Egg white, 1.
Water, 2 teaspoons.
Vanilla, ½ teaspoon.
Butter, 1 teaspoon.
Confectioners' sugar.
Unsweetened chocolate, 2 squares.

To the egg white add the water, vanilla, butter and enough sugar to make frosting thick enough to spread. When this is thoroughly cold melt the chocolate over hot water and pour quickly over the white frosting.

Mrs. H. B. C., East Boston.

BROWN SUGAR CAKE.

Eggs, 4.
Brown sugar, 2 cups.
Flour, 2 cups.
Salt, ½ teaspoon.
Baking powder, 1 teaspoon.
Raisins, ½ cup.
Vanilla, 1 teaspoon.

Beat the eggs till thick and creamy, add the sugar and beat again. Sift flour, salt and baking powder together and add to sugar and eggs. Add raisins, chopped, and vanilla and bake in a moderate oven.

GINGER POUND CAKE.

Butter, ½ pound.
Sugar, ½ pound.
Flour, ¾ pound.
Sour cream, 1 cup.
Molasses, ½ pint.
Soda, ¼ teaspoon.
Baking powder, 2 teaspoons.
Ginger, 1 teaspoon.
Cinnamon and nutmeg, ½ teaspoon each.

Cream butter and sugar, add well beaten eggs, molasses, spices, cream and flour sifted with baking powder. Bake nearly an hour in a moderate oven.

EGGLESS, BUTTERLESS, MILKLESS CAKE.

Water, 2 cups.
Sugar, 2 cups.
Lard, 2 rounding teaspoons.
Raisins, 1 package.
Salt, ½ teaspoon.
Cinnamon, 3 teaspoons.
Flour, 3 cups.
Soda, 1 teaspoon.

Boil all ingredients except flour and soda for 5 minutes, cool, and add flour sifted with soda. Line pans with greased paper. Bake about 1 hour. Makes 2 loaves. *May Bell, Beverly.*

EGGLESS GRAHAM CAKE

Butter, ½ cup.
Graham flour, 2 cups.
Clove.
Baking powder, 1 teaspoon.
Brown sugar, 1 cup.
Cinnamon.
Ginger.
Salt, 1 teaspoon.
Milk, 1 cup.

Cream butter and sugar, add flour mixed and sifted with baking powder, spices and salt. Stir in milk and bake in a slow oven.

LILY CAKE.

Butter, ½ cup.
Sugar, 1 cup.
Milk, ½ cup.
Pastry flour, 1¾ cups.
Baking powder, 2½ teaspoons.
Egg whites, 3.
Salt, a pinch.
Flavoring.

Cream butter and sugar, add milk, baking powder mixed with pastry flour, sifted 4 times before measuring. Fold in egg whites beaten stiff. Add a pinch of salt and flavoring last. Vanilla, lemon or almond may be used.

Crank on Cooking, Arlington Heights.

DEVIL'S FOOD.

Butter, ½ cup.
Brown sugar, 1½ cups.
Eggs, 2.
Cocoa, 2 tablespoons.
Water, ½ cup.
Vanilla extract, 1 teaspoon.
Flour, 2½ cups.
Baking powder, 1½ teaspoons.
Milk, 1 cup.

Cream butter and sugar and add lightly beaten eggs. Cook cocoa, milk and water together and cool. Mix alternately with the flour, baking powder and salt sifted together. Add flavoring and beat well. Bake in layer cake pans and put together with white filling and frosting.

PORK CAKE.

Fat salt pork, 1 pound.
Boiling water, 1 pint.
Eggs, 4.
Sugar, 2 cups.
Molasses, 1 cup.
Soda, 2 teaspoons.
Warm water, 1 tablespoon.
Flour, 7 cups.
Clove, 1 teaspoon.
Allspice, 1 teaspoon.
Cassia, 1 teaspoon.
Currants, 1 cup.
Raisins, 2 cups.

Pour the boiling water over the finely chopped pork and let stand until nearly cold. Beat the eggs until very light, add the sugar and beat to a cream, then add molasses and soda dissolved in the warm water. Add this mixture to the pork and water and stir thoroughly. Then sift in flour and spice. Lastly add currants and raisins well floured. *Young One, Boston.*

VIENNESE CHOCOLATE SCHNUTTEN.

Butter, ½ pound.
Sugar, ½ pound.
Eggs, 16.
Grated almonds, 2½ ounces.
Browned bread crumbs, 2½ ounces.
Flour, 2½ ounces.
Vanilla bean, ½.
Sweet chocolate, ¼ cake.

Cream butter and sugar, add beaten egg yolks, almonds, crumbs, sifted flour, the soft centre of half a vanilla bean and the grated sweet chocolate. Bake in shallow lightly buttered pans in a moderate oven for 20 or 25 minutes, then turn out to cool. When cold cut in 2½ inch squares. Split squares with a sharp knife into 2 layers. Spread under layer with filling and upper with glazing.

FILLING:

Butter, ½ pound.
Sweet chocolate, ½ cake.

Grate chocolate and melt with butter. Beat together till smooth and creamy.

GLAZING:

Sweet chocolate, ¼ cake.
Sugar, ½ cup.
Water, ¼ cup.

Boil all together for a few minutes, then beat till creamy and cool and spread lightly over cake.

SCRIPTURE CAKE.

Sugar, 3 cups, Jeremiah 6:20.
Butter, 1 cup, Judges 5:24.
Flour, 3½ cups, I. Kings 4:22.
Raisins, 2 cups, I. Samuel 30:12.
Figs, 2 cups, Matthew 24:32.
Milk, 1 cup, Exodus 3:17.
Almonds, 1 cup, Genesis 43:11.
Eggs, 6, Isaiah 10:14.
Honey, 1 tablespoon, Judges 14:8.
Salt, a pinch, Leviticus 2:13.
Spices to taste, I. Kings 10:10.
Baking powder, 2 teaspoons, I. Corinthians 5:6.

Follow Solomon's advice for making good boys and you will have good cake, Proverbs 23:14. Frost with ½ cup pistachio nuts chopped fine, Canticle 6:11.

Especially good cake to sell with its recipe at church fairs.

Mrs. C. F. C., Boston.

MAHOGANY CAKE.

Sugar, 1½ cups.
Butter, ½ cup.
Eggs, 2.
Sour milk, ½ cup.
Strong coffee, ½ cup.
Pastry flour, 2 cups.
Cocoa, 2½ dessertspoons.
Soda, 1 teaspoon.
Vanilla, 1 teaspoon.

Cream butter and sugar, add cocoa and beat well, then add well beaten egg yolks and vanilla. Add coffee and sour milk and flour sifted with the soda. Lastly add stiffly beaten egg whites. Bake 45 minutes. *Mrs. A. K. J., South Boston.*

CIDER CAKE.

Butter, 1 cup.
Sugar, 2 cups.
Eggs, 3.
Flour, 4 cups.
Allspice, 1 teaspoon.
Baking soda, 1 teaspoon.
Cider.

Cream butter and sugar, add eggs, well beaten, flour sifted with soda and spice and cider enough to form a stiff batter. Bake in a shallow tin and serve hot without frosting.

MAPLE SYRUP CAKE.

Butter, ½ cup.
Sugar, 1 cup.
Egg, 1.
Sour milk, 1 cup.
Maple syrup, ½ cup.
Flour, 2 cups.
Soda, ½ teaspoon.
Baking powder, 2 teaspoons.
Cinnamon, 1½ teaspoons.
Clove, ½ teaspoon.

Mix ingredients in order given and bake in a loaf in a moderate oven.

WHITE CITRON CAKE.

Butter, ½ cup.
Powdered sugar, 1 cup.
Flour, 1½ cups.
Cream of tartar, 1 teaspoon.
Soda, ½ teaspoon.
Salt, a pinch.
Water, ½ cup.
Citron, 1 cup.
Egg whites, 2.

Cream the butter and sugar. Sift in dry ingredients, add water, citron shredded fine and dredged with flour, and lastly fold in the stiffly beaten egg whites. Bake in one loaf.

PRUNE CAKE.

Sugar, 1½ cups.
Melted butter, 3 tablespoons.
Eggs, 2.
Cinnamon, 2 tablespoons.
Clove, 1 teaspoon.
Stewed prunes, 2 cups.
Sifted flour, 2 cups.
Soda, 1 teaspoon.

Stew prunes in just enough water to cover, then mash and use prunes and water in which they were cooked in measuring. Mix in order given and bake in layer cake tins. Put together with whipped cream. *Mrs. T. A., Medford.*

VINEGAR CAKE.

Sugar, 1 cup.
Butter, ½ cup.
Milk, ½ cup.
Egg, 1.
Nutmeg, ½ teaspoon.
Cinnamon, ½ teaspoon.
Vinegar, 1 tablespoon.
Soda, ½ teaspoon.
Flour.

Cream butter and sugar, add milk and beaten egg, soda dissolved in the vinegar, and cinnamon and nutmeg sifted with enough flour to make consistency of cake dough.

HONEY CAKE.

Honey, 1 cup.
Sugar, 1 cup.
Melted butter, ½ cup.
Eggs, 2.
Flour, 1 pint.
Sour milk, 1 cup.
Soda, 1 teaspoon.
Mace, 1 teaspoon.

Mix together in order given and bake in moderate oven 30 to 35 minutes. *Mrs. B. N. K., Hingham.*

CRUMB CAKE.

Flour, 2 cups.
Bread crumbs, 1 cup.
Egg, 1.
Raisins, 1 cup.
Sugar, 1 cup.
Butter, ½ cup.
Baking powder, 1 teaspoon.
Mixed spices.
Milk, ½ cup.

Mix and sift flour, sugar, baking powder and spices to taste. Rub in the butter, add bread crumbs, beaten egg and milk. Flour the raisins and stir in last.

COCOA SOUR MILK CAKES.

Butter, ½ cup.
Sugar, 1 cup.
Salt, a pinch.
Eggs, 2.
Dry cocoa, 3 tablespoons.
Sour milk, ½ cup.
Soda, ½ teaspoon.
Vanilla, 1 teaspoon.
Flour, 1½ cups.

Melt butter and cream with sugar, add salt, eggs, beaten, and ingredients in order given dissolving soda in sour milk. Bake in muffin tins and frost with white frosting. *Egleston Square.*

ALMOND COCOANUT CAKE.

Powdered sugar, 2 cups.
Butter, ½ cup.
Milk, ½ cup.
Flour, 2½ cups.
Baking powder, 2½ teaspoons.
Egg whites, 8.
Almond extract, ½ teaspoon.

Cream the butter and sugar, add milk, then the flour and baking powder sifted together, the whites of the eggs beaten stiff and the extract. Bake in layers and put together with the following frosting:

Water, ½ cup.
Sugar, 3 cups.
Egg whites, 3.
Almond extract, ½ teaspoon.
Cocoanut.
Blanched almonds.

Boil sugar and water till it will spin a thread, then pour slowly onto the stiffly beaten egg whites, beating constantly. Add the extract and keep on beating till the right consistency to spread. Pour over layers and sides of cake, sprinkle entire surface with shredded cocoanut and decorate with halves of blanched almonds, about the edge of the cake.

APPLE SAUCE CAKE.

Sugar, 1 cup.
Butter, ½ cup.
Soda, 1 teaspoon.
Sour apple sauce, 1 cup.
Flour, 1¾ cups.
Cinnamon, 1 teaspoon.
Clove and nutmeg, 1 teaspoon each.

Cream butter and sugar. Dissolve soda in a little warm water and add to apple sauce. Lastly stir in flour mixed and sifted with spices. *Mae D., Winthrop.*

GERMAN APPLE CAKE.

Flour, 2 cups.
Baking powder, 2 teaspoons.
Egg, 1.
Butter, ½ cup.
Salt, 1 teaspoon.
Milk, ½ cup.
Apples.

Sift flour, salt and baking powder, rub in butter and stir in well beaten egg and milk. Grease a large shallow pan and spread the dough over it ½ inch thick. Pare and core apples and cut in eighths. Press them into the dough in close even rows, spread with butter, sprinkle thickly with sugar and cinnamon or nutmeg and bake in a moderate oven for 30 minutes.

GINGER GEMS.

Butter, 2 tablespoons.
Sugar, 1 cup.
Molasses, 1 cup.
Chopped preserved ginger, 2 tablespoons.
Powdered mace, 1 teaspoon.
Sour cream or milk, 1 cup.
Baking soda, 1 teaspoon.
Flour, 5 cups.

Put the butter, sugar and molasses in a saucepan and warm slightly but do not allow to melt. Beat well for 10 minutes. Add the ginger, mace and gradually the sour cream or milk. Sift the soda with the flour twice and add to mixture. Fill buttered and floured gem pans 2-3 full and bake in a hot oven.

PINEAPPLE CAKE.

Flour, ½ pound.
Butter, ¼ pound.
Eggs, 3.
Sugar, ½ pound.
Baking powder, 1 teaspoon.
Crystallized pineapple, ½ pound.
Almonds, 1 ounce.
Essence of pineapple, few drops.

Cream butter and sugar, add well beaten eggs, pineapple chopped coarsely, shredded almonds and flour and baking powder sifted together. Mix thoroughly and bake in moderate oven.

Mrs. M. N. O. P., Boston.

BISQUE CAKE.

Powdered sugar, 2 cups.
Butter, 1 scant cup.
Milk, 1 cup.
Flour, 3 cups.
Egg whites, 5.
Baking powder, 1 teaspoon.
Vanilla.

Cream butter and sugar, stir in milk, add flour and baking powder sifted together, and fold in very lightly the stiffly beaten egg whites. Flavor and bake in 3 layers.

ICING:

Egg yolks, 5.
Confectioner's sugar.
Hickory nuts, 1 cup.
Vanilla.

Beat egg yolks thoroughly and add enough sugar to make stiff enough to spread. Chop nuts fine and add with a drop of vanilla.

M. I. L., Roxbury.

COCOA CAKE.

Sugar, 1 cup.
Lard or butter, 4 teaspoons.
Salt, a pinch.
Dry cocoa, ½ cup.
Sour milk, 1 cup.
Soda, 1 teaspoon.
Flour, 1¾ cups.
Vanilla, ½ teaspoon.

Cream sugar and shortening together. Add sour milk, soda dissolved in a little hot water and dry ingredients mixed and sifted together. Lastly add flavoring. For icing add a small piece of butter to confectioner's sugar and mix with a little hot milk. Add a handful of walnut meats chopped.

POTATO CHOCOLATE CAKE.

Mashed potatoes, 1 cup.
Flour, 2 cups.
Eggs, 4.
Sugar, 2 cups.
Milk, ½ cup.
Nut meats, 1 cup.
Baking powder, 3½ teaspoons.
Chocolate, 2 squares.
Shortening, 2-3 cup.
Cinnamon and nutmeg, 1 teaspoon.
Clove, ½ teaspoon.

Cream shortening and sugar, add hot mashed potatoes, well beaten eggs, melted chocolate and milk. Mix and sift flour, baking powder and spices and add. Lastly stir in chopped nut meats.

SPICE CAKE.

Sour cream, ½ cup.
Sugar, 1 cup (scant).
Shortening, 1 teaspoon (heaping).
Egg, 1.
Ginger, ½ teaspoon.
Cinnamon, ¼ teaspoon.
Clove, ¼ teaspoon.
Nutmeg, ½ teaspoon.
Salt, ½ teaspoon.
Soda, ½ teaspoon.
Flour, 1½ cups.
Molasses, ½ tablespoon.
Raisins, ½ cup.

Mix in order given sifting dry ingredients together. Flour raisins and add last. *M. C. N., Danvers.*

MOLASSES ORANGE CAKE.

Butter, ½ cup.
Molasses, 1 cup.
Orange, 1.
Egg, 1.
Pastry flour, 2 cups.
Salt, 1 teaspoon.
Baking powder, 1½ teaspoons.
Cold water, ½ cup.

Mix the butter, molasses, juice, shredded pulp and grated rind of the orange, and the egg, well beaten. Add the pastry flour sifted with salt and baking powder, alternately with the cold water. Beat well together and bake in a shallow pan in a quick oven.

EGGLESS DATE CAKE.

Sugar, 1 cup.
Butter, ½ cup.
Sour milk, 1 cup.
Raisins, 1 cup.
Dates, 1 cup.
Flour, 2 cups.
Clove, 1 teaspoon.
Soda, 1 teaspoon.
Salt, a pinch.

Cream butter and sugar, add sour milk and stir in flour mixed and sifted with soda, salt and clove. Lastly beat in raisins and chopped dates, previously dredged with flour. Frost with white frosting decorated with halves of dates.

LEMON CUSTARD SANDWICHES.

Lemons, 2.
Egg yolks, 3.
Sugar, 1 cup.
Butter, ½ cup.
Currant jelly.

Grate the rind of the lemons, add the juice and beaten egg yolk, sugar and butter. Thicken in a double boiler, after beating well, then spread between slices of sponge cake. Garnish each sandwich with a square of currant jelly.

SILVER AND GOLD LAYER CAKE.

SILVER PART:

Sugar, 2 cups.
Butter, 2-3 cup.
Milk, 2-3 cup.
Baking powder, 3 heaping teaspoons.
Flour, 3 cups.
Egg whites, 8.

Cream butter and sugar, add milk, mix, and add baking powder sifted with flour. Fold in the stiffly beaten egg whites. Bake in 2 layer cake tins.

GOLD PART:

Sugar, 1 cup.
Butter, ¾ cup.
Milk, ½ cup.
Baking powder, 1½ teaspoons.
Flour, 1⅝ cups.
Egg, 1.
Egg yolks, 7.
Cinnamon, 1 teaspoon.
Figs, 1 pound.

Cream butter and sugar, add eggs well beaten, milk and flour sifted with baking powder and spice. Put ½ of this mixture in a pan and lay on it the figs, chopped and floured. Put on this the remaining dough and bake. Put layers together while warm with boiled icing thickened with cocoanut, having the gold layer between the 2 silver ones. *Mrs. J. L. S., Foxboro.*

LEMON CAKE.

Sugar, ½ cup.
Flour, 1 cup.
Salt, 1 teaspoon.
Baking powder, 1 teaspoon.
Melted butter, 1 tablespoon.
Milk, 1 tablespoon.
Eggs, 3.
Apples, 2.
Lemon, 1.
Lemon juice, 1 tablespoon.

Sift together sugar, flour and baking powder, add butter, milk, well beaten eggs and flavoring and mix thoroughly. Bake in 2 layers. Put together with filling made by grating apples and lemon and sweetening to taste.

RIBBON CAKE.

Sugar, 2 cups.
Butter, 2-3 cup.
Eggs, 2.
Milk, 1½ cups.
Flour, 3 cups.
Baking powder, 1 teaspoon.
Molasses, 1 teaspoon.
Raisins, 1 cup.
Currants.
Clove.
Nutmeg.

Cream butter and sugar, add eggs well beaten, milk, and flour and baking powder sifted together. To 1-3 of this dough add the remaining ingredients with a bit more flour. Bake in 3 tins.

Most Twelve, South Weymouth.

COFFEE SPICE CAKES.

Butter, ½ cup.
Sugar, 1 cup.
Eggs, 2.
Molasses, ½ cup.
Raisins, ½ cup.
Cinnamon, 1 teaspoon.
Mace, 1 teaspoon.
Clove, 1 teaspoon.
Strong coffee, ½ cup.
Soda, a pinch.
Flour.

Cream butter and sugar, add eggs, well beaten, molasses, raisins, chopped, and spices. Add coffee, which should be very strong, in which soda is dissolved and lastly flour to make a stiff batter. Bake in muffin or patty cake tins.

MOLASSES LAYER CAKE.

Flour, 2 cups.
Molasses, 1 cup.
Sugar, 3 tablespoons.
Butter, 2 tablespoons.
Egg yolk, 1.
Water, 1 cup.
Raisins, 2-3 cup.
Cinnamon, 1 teaspoon.
Clove, ½ teaspoon.

Cream molasses and flour, add butter and sugar creamed, well beaten egg yolk, water, spices and raisins. Put together with boiled icing. *Rae, Concord.*

PORTUGAL CAKES.

(*From Godey's Lady's Magazine*, 1864.)

Flour, 1 pound.
Butter, ½ pound.
Egg yolks, 3.
Cream, 1 gill.
Sugar, ¾ pound.
Currants, ½ pound.
Lemons, 3.
Egg white, 1.

Sift flour, rub in half the butter, add egg yolks and cream to make a soft paste. Then add sugar, currants, well washed, the grated peel of the lemons and the stiffly beaten egg white. Roll out the paste putting in the remainder of the butter. Cut into small cakes and bake in a moderate oven. *Mrs. C. F. C.*

BUTTER FROSTING.

Butter, ½ cup.
Confectioner's sugar, 1 cup.
Egg whites, 2.
Vanilla.

Cream butter and sugar until very soft. Add this to the stiffly beaten egg whites. Flavor and beat to the consistency of whipped cream, adding more sugar if necessary. *Mrs. J. L. S., Foxboro.*

SIMPLE CREAMY FROSTING.

To 2 cups of sugar, add just enough water to dissolve, boil till it will barely hold together when a little is dropped in cold water. Remove from fire at once and set in pan of cold water until syrup is cold. Then beat with a fork till of right consistency to spread, which will be some time. *Nineteen, Wellesley.*

CHOCOLATE MARSHMALLOW FROSTING.

Marshmallows, ½ pound.
Sugar, 1 cup.
Hot water, 1-3 cup.
Egg white, 1.
Chocolate icing.

Put the marshmallows in an agate ware pan in the open oven till they have melted and run together. Meanwhile make a frosting of the sugar and water, boiling till the syrup spins a thread. Pour this slowly over the beaten white of egg, beating constantly. Add the melted marshmallows to this and beat slowly for 5 minutes or until stiff enough to spread. Make a chocolate icing, spread it over the marshmallow as thin as paper with a knife dipped in cold water or with a pastry brush.

CREAMY NUT FROSTING.

Brown sugar, 1¼ cups.
White sugar, ¼ cup.
Boiling water, ¼ cup.
Egg whites, 2.
Vanilla, ½ teaspoon.
English walnut meats, 1-3 cup.

Put the sugar and water in a saucepan and boil till the syrup will spin a long thread. Pour slowly over the stiffly beaten whites of the eggs, beating constantly. Beat the mixture till cool. Then set pan into a larger pan of boiling water on the range and stir till it becomes slightly granular around the sides of the pan. Remove and beat till it will hold its shape. Add the flavoring and nut meats and spread with the back of a spoon, leaving the surface rough. *Trying to Help, Neponset.*

CARAMEL FROSTING.

Sugar, 3 cups.
Milk, 1 cup.
Butter, 1 heaping tablespoon.
Vanilla.

Put 2 cups of the sugar with milk and butter in a saucepan. Set on the stove till butter is melted and sugar dissolved. Meanwhile put the remainder of the sugar in a frying pan and let it brown. When it is smooth pour milk, sugar and butter mixture into it, stir thoroughly and cook as for fudge till soft ball stage is reached. Flavor with vanilla.

MARSHMALLOW FROSTING.

Granulated sugar, 2 cups.
Cream of tartar, 1 teaspoon.
Water, ½ cup.
Marshmallows, ¼ pound.
Egg whites, 2.
Vanilla flavoring.

Mix the sugar, cream of tartar, and water and boil until it threads. Then add the marshmallows and stir until they melt. Then remove mixture from fire. Pour at once over the egg whites, stiffly beaten, beat till thick, add flavoring and spread over cake.

DATE-NUT FILLING.

Chopped dates, ½ cup.
Chopped nuts, ½ cup.
Boiling water, 1-3 cup.
Sugar, 1-3 cup.
Lemon juice, 1 tablespoon.

Grind the nuts and dates very fine in a food chopper and mix to a paste. There should be 1 cup. Add the boiling water, sugar and lemon juice. Mix well and cook in a double boiler 10 minutes or until thick. Spread warm between layers of fresh cake.

ORANGE FROSTING.

Egg yolk, 1.
Water, 1 tablespoon.
Confectioner's sugar.
Orange, ½.

Add water and juice of the orange to the unbeaten egg yolk and stir in confectioner's sugar (about 1 pound) to make it right consistency to spread. Enough for 2 small cakes. Lemon frosting may be made in the same manner.

MOCK MARSHMALLOW FROSTING.

Confectioner's sugar, 1 cup.
Cocoa, 1-3 cup.
Butter, 2 heaping tablespoons.
Milk.
Egg white, 1.

Sift sugar and cocoa together, add butter, melted, and blend well. Add just milk enough to make a stiff frosting, then stir in the stiffly beaten egg white. Beat until of the consistency of marshmallow and spread when cake is cool. *B. T., Malden.*

CHOCOLATE FILLING.

Light brown sugar, 2 cups.
Unsweetened chocolate, 2 squares.
Milk, 1 cup.
Cream of tartar, ½ teaspoon.
Butter, 1 tablespoon.
Cream, 1 tablespoon.
Vanilla.

Cook sugar, chocolate, milk and cream of tartar together to the soft ball stage, add the butter and when it is melted remove from fire, beat in the cream and flavoring and beat till thick enough to pour over cake.

MOCHA FILLING.

Powdered sugar, 1 cup.
Cocoa, 2 tablespoons.
Butter, 1 tablespoon.
Strong hot coffee, 2 tablespoons.
Vanilla, 1 teaspoon.

Mix the sugar and cocoa thoroughly. Add the butter softened, but not melted, and the coffee, well strained, and lastly the vanilla. Beat until creamy and smooth.

BROWN SUGAR FROSTING.

Brown sugar, 1½ cups.
Cream, ¾ cup.
Butter, ½ tablespoon.

Cook together till soft ball is formed when a little is dropped in cold water. Remove from fire and beat till ready to spread.

RASPBERRY AND CHOCOLATE FILLING.

Raspberry jam, 1 glass.
Sweet chocolate, 1 cake.
Egg white, 1.

Beat egg white very stiff and add gradually the raspberry jam beating constantly. Stir in sweet chocolate finely grated and when light and creamy spread between layers of cake.

FIG FILLING.

Figs, ½ pound.
Sherry, 1 cup.
Sugar, 1 cup.

Mince the figs and cook with sugar and sherry till it is thick and syrupy. Spread at once.

COCOANUT FILLING.

Powdered sugar, 1½ cups. Water, ½ cup.
Grated chocolate, ¼ cup. Egg whites, 2.
Shredded cocoanut, ¼ pound.

Boil sugar, chocolate and water together till it spins a thread, then pour slowly over the stiffly beaten egg whites, beating constantly. Add cocoanut and spread immediately.

PINEAPPLE FILLING.

Grated pineapple, 1 cup. Lemon juice, 1 tablespoon.
Sugar, ½ cup. Confectioner's sugar.

Cook pineapple and sugar for 10 minutes, add lemon juice. Remove from fire and add enough confectioner's sugar to make a firm filling.

DATE FILLING.

Dates, 1 pound. Sugar, 1 cup.
Water, ¾ cup. Nutmeg, ½ teaspoon.
Lemon juice, ¼ cup. Butter, 2 teaspoons.

Chop dates fine and cook with sugar in the water and lemon juice till it is a thick paste. Add nutmeg and butter and beat hard for a minute. Spread while hot.

CHOCOLATE FILLING.

Unsweetened chocolate, 4 ounces. Sugar, 1 cup.
Milk, 3 tablespoons. Egg, 1.

Melt chocolate over hot water, dilute with milk and add sugar mixed with well beaten egg. Stir until thickened and spread over cake. *H. E. G., Roxbury.*

APPLE FILLING.

Egg white, 1. Sugar, 1 scant cup.
Sour apple, 1.

Beat egg stiff, add sugar gradually. Grate into this the apple and beat with egg beater till of consistency of whipped cream.

D. C., Salem.

RIPE COCOANUT FILLING.

Ripe cocoanut, 1. Confectioner's sugar, 1 cup.
Eggs, 2. Lemon, ½.

Grate the cocoanut and add to it the stiffly beaten egg whites, the sugar and the juice of the lemon. Use as filling and frosting for Washington pie. Add the grated cocoanut to a cream filling and bake in a pastry shell if preferred. *Mrs. G. B., Chelsea.*

LAYER CAKE FILLING COMBINATIONS.

Filling, custard cream; frosting, chocolate and marshmallow.

Filling, peaches; frosting, white, flavored with almond.

Filling, almond cream; frosting, white, with pounded marcaroons.

Filling, 2 or 3 jellies, as orange, currant and crab apple; frosting, white, with cubes of jelly.

Fillings for 3 layer cake, lemon jelly, orange marmalade; frosting, whipped cream with dots of quince jelly. *Bay State.*

NUT FROSTING.

Sugar, 1 cup. Egg white, 1.
Water, 1-3 cup. Lemon flavoring.
Nuts, 2 cups.

Make a boiled frosting in usual manner and beat in gradually the nuts, coarsely chopped.

CHOCOLATE ICING.

Unsweetened chocolate, 4 ounces. Sugar, 1¾ cups.
Water, 1 cup.

Boil the sugar and water till it spins a thread. Pour slowly on to the chocolate, previously melted in a dry pan, stirring all the time. Especially good where a thin icing is desired.

COFFEE ICING.

Sugar, 2 cups. Strong coffee, 1 cup.

Melt sugar and boil till it strings. Set saucepan in dish of cold water until it begins to sugar around the edges, then work in coffee, mixing and blending. When it granulates spread on cake.

FUDGE.

Sugar, 3 cups.
Unsweetened chocolate, 2 squares.
Milk, 1 cup.
Butter, 1 heaping tablespoon.
Vanilla, 2 teaspoons.

Place sugar, chocolate and milk in a saucepan over the fire and heat very slowly. The chocolate should be entirely melted before it is allowed to boil. Let boil evenly and gently for about 8 minutes, stirring occasionally. Test by dropping a little in cold water and if it forms a soft ball remove at once from the fire. Add the butter and beat it in, then add the vanilla and continue a firm even beating till it is very creamy and a slight crust is formed around the edge of the pan. Pour into buttered tins and let cool. *Sister Anne.*

PINOCHE.

Light brown sugar, 3 cups.
Butter, 1 teaspoon.
Milk, 1 cup.
Vanilla extract, 1 teaspoon.
Nut meats, 1 cup.

Boil sugar and milk to the soft ball stage. Then add butter, remove from fire, flavor and stir in the chopped nut meats. Turn out into a shallow buttered pan and mark into squares.

Poll, Worcester.

UNCOOKED FUDGE.

Chocolate, ½ pound.
Eggs, 2.
Powdered sugar, 1 cup.
Vanilla, 1 teaspoon.

Melt chocolate, add sugar, beaten eggs and vanilla. Pour in buttered pan and cut when firm. Will keep soft a long time if well covered. *B. R. S., South Weymouth.*

HONEY FUDGE.

White sugar, 1½ cups.
Honey, 1-3 cup.
Brown sugar, ½ cup.
Vinegar, 1 tablespoon.
Milk, ½ cup.
Butter, 1 dessertspoon.

Boil sugar and milk a few minutes, add honey and boil till soft ball stage is reached. Add vinegar and butter and beat until creamy. *Mother, South Weymouth.*

COCOANUT FUDGE.

Brown sugar, 2 cups. Butter, 2 tablespoons.
Milk, ½ cup. Vanilla, ½ teaspoon.
Shredded cocoanut, 1 cup.

Bring sugar and milk to a boil. Add butter and cook till it threads. Take from fire, add flavoring and cocoanut and beat till it snaps. Pour quickly into buttered tin, cool and cut in squares.

A. D. B., Brookline.

POTATO FUDGE.

Very small potato, 1. Cocoa, 2 tablespoons.
Butter, 1 rounding tablespoon. Vanilla, 1 teaspoon.
Salt, a pinch. Confectioner's sugar.

Mash the potato and mix in other ingredients, using as much sugar as can be stirred in. Turn out on a sugared board and gradually knead in more sugar, until so thick that a piece can easily be broken off. Pat out or roll ½-inch thick and cut in squares. Nuts may be added if desired. *G. R., Wollaston.*

DIVINITY FUDGE.

Sugar, 2 cups. Water, ½ cup.
Corn syrup, ½ cup. Egg whites, 2.
Walnuts, ½ cup.

Boil sugar, syrup and water till it becomes brittle when dropped in cold water. Pour over the stiffly beaten egg whites, beating all the time. Add walnuts and beat until very thick. Pour into a buttered pan and cut in squares when cool.

A Reader, Brighton.

RUSSIAN TOFFEE.

Condensed milk, 1 small can. Butter, 2 ounces.
Sugar, 1 pound. Vinegar, 1 tablespoon.

Put sugar in saucepan and dissolve with the vinegar. Add the milk and boil till a little will form a firm ball when dropped in water. Stir in butter and pour into a well greased pan.

Miss H. B., Roxbury.

MAPLE NUT CREAMS.

Coffee sugar, 2 cups.
Grated maple sugar, 1 cup.
Cream of tartar, ½ teaspoon.
Butter, ½ tablespoon.

Boil sugars and cream of tartar with water till it will form a firm ball when dropped in cold water. Stir in butter and remove from fire. Set in a pan of cold water till finger can be dipped into the candy without burning, then beat with a spoon till it is creamy and smooth. Roll into small balls and press halves of nut meats on each side. Lay on oiled paper in cool dry place for 24 hours.

M. S., Mattapan.

CHOCOLATES.

Egg whites, 2.
Confectioner's sugar.
Flavorings.
Sweet cooking chocolate, ½ pound.

Make a fondant by beating the egg whites very stiff and adding enough sugar to make mixture firm enough to mold. Separate into several portions and flavor each differently, with vanilla, coffee, orange, peppermint, etc. Mould into small balls and set aside for 12 hours. Place the chocolate in a bowl and set in a pan of boiling water. When melted remove from fire and dip fondant using a fork or hat pin. Place on marble slab or smooth buttered paper to dry and harden. Bits of preserved ginger, candied fruits, caramels, marshmallows, butterscotch and nuts may all be used in place of the cream centres.

Sister Anne, Boston.

CHOCOLATE CHESTNUTS.

French chestnuts, 1¼ pounds.
Sugar, ½ cup.
Milk, ½ cup.
Butter, 1 teaspoon.
Vanilla, ½ teaspoon.
Salt, ½ teaspoon.
Sweet chocolate.

Boil, shell and chop the chestnuts, pound to a paste adding the sugar gradually. Mix this with the butter and milk and cook till thick and smooth, stirring constantly. Remove from fire, add flavoring and salt and when cool enough mold into chestnuts. When firm dip each with a long hatpin into the sweet chocolate melted over hot water. Dry on a marble slab or paraffin paper.

Marie, Somerville.

CREAM CARAMELS.

Sugar, 2 cups.
Heavy cream, 1 cup.
Glucose, ½ cup.
Vanilla, 1 teaspoon.
Salt, a pinch.

Put sugar, salt and cream in a saucepan over the fire. When dissolved add glucose and bring to a boil. Boil steadily but gently for 15 minutes, stirring all the time. After 10 minutes of boiling test by dropping a spoonful in cold water. When it forms a firm, waxy ball it is done. Add vanilla and pour into a buttered pan. When the candy is cool turn out on to a marble slab or a buttered paper and cut in squares.

To make chocolate caramels, add 2 squares of unsweetened chocolate to the above ingredients. Nuts, marshmallows, raisins or figs may also be added. *Sister Anne.*

TURKISH PASTE.

Granulated gelatine, 1 box.
Orange juice, 2-3 cup.
Sugar, 1 cup.
Lemon, 1.
Water, ½ cup.
Candied cherries, 3 tablespoons.

Soak the gelatine in the orange juice for 15 minutes. Dissolve the sugar in the water, put in the gelatine and boil for 20 minutes. Remove from the fire and add the juice of the lemon and the chopped candied cherries. Pour in a pan to cool and harden. When firm cut in cubes and roll in powdered sugar.

Miss H. B., Roxbury.

HONEY NOUGAT.

Sugar, ¾ pound.
Clover honey, ¾ pound.
Egg white, 1.
Orange or almond extract, ½ teaspoon.
Blanched almonds, ¾ pound.
Candied cherries, 1 cup.

Boil sugar and honey till it becomes brittle in cold water, then pour gradually on the stiffly beaten egg white, beating constantly until thick. Add flavoring, almonds cut in pieces and cherries halved. Spread an inch thick on oiled paper in a shallow pan. Let stand in dry place 24 hours, then cut in cubes or strips.

Candy Maker, Jamaica Plain.

MARSHMALLOWS.

Gum arabic, 4 ounces.
Water, 1 cup.
Powdered sugar, ½ pound.
Egg whites, 3.
Orange flower water, 2 teaspoons.

Soak gum arabic in the water until dissolved, then strain. Put into saucepan with the powdered sugar. Place pan over fire in a larger pan containing boiling water and stir till mixture becomes thick and white. Test by dropping a little in cold water. If it forms a firm ball remove from fire and stir in the egg whites stiffly beaten. Flavor and turn into a pan covered thick with cornstarch. The marshmallow layer should be 1 inch thick. Let paste stand 12 hours then turn out on a slab, cut into inch squares and dust with confectioner's sugar. *Candy Maker, Jamaica Plain.*

NOUGATINE.

Sugar, 2 cups.
Brown sugar, 1 cup.
Corn syrup, ½ cup.
Water, 2-3 cup.
Egg whites, 2.
Nut meats, 2-3 cup.
Candied fruit, 2-3 cup.
Almond or vanilla extract, 1 teaspoon.

Heat sugars, syrup and water to boiling point and boil to soft ball stage, then gradually pour on the stiffly beaten egg whites, beating vigorously all the time. Add broken nut meats, chopped candied fruits and flavoring. Turn into deep buttered pans, cool and mark in squares or bars. *Mrs. K. A. S., Roxbury.*

OLD-FASHIONED MOLASSES CANDY.

Molasses, 1 cup.
Brown sugar, 1 cup.
Vinegar, 1 tablespoon.
Melted butter, 1 ounce.
Baking soda, a pinch.

Mix molasses, sugar, vinegar and butter and let come slowly to a boil, stirring all the time. Cook till a drop in cold water will harden immediately. Stir in the baking soda dissolved in a little boiling water and remove at once from the fire. Pour into buttered tins to cool, then pull, moistening the hands with butter or water. Pull till it is white and hard enough to cut into sticks.

CHOCOLATE CARAMELS.

Sugar, 2½ cups.
Cream, 1 cup.
Butter, ¼ pound.
Glucose, 4 heaping tablespoons.
Chocolate, ½ cake.
Vanilla, ½ teaspoon.
Nut meats, ½ pound.

Mix sugar, cream and butter and melt together, then add glucose and chocolate. Melt and boil. Try in water. When it forms a firm ball remove from fire, add vanilla and beat. Add nuts and pour into pan. Cut in squares when cool.

EVERTON TOFFEE.

Powdered sugar, 1 pound.
Water, 1 small cup.
Butter, ¼ pound.
Essence of lemon, ½ teaspoon.

Pour water over sugar and when well soaked add butter beaten to a cream. Boil about 10 minutes stirring constantly. Add lemon and turn out on a well buttered tin. *Miss H. B., Roxbury.*

MARSHMALLOW CANDY.

Brown sugar, 3 cups.
Cream, ½ pint.
English walnuts, 1 cup.
Marshmallows, ½ pound.

Boil sugar and cream for 8 minutes, stirring constantly. Stir in nuts and marshmallows and pour into buttered pan. Mark into squares before it hardens. *May Bell, Beverly.*

GUM DROPS.

Gum arabic, 1 pound.
Water, 1½ pints.
Sugar, 1 pound.
Flavorings.
Vegetable colorings.

Dissolve the gum arabic in the water and strain, add sugar and heat till sugar is dissolved. Flavor to taste and color with various colorings while mixture is warm. Fill a shallow pan with cornstarch and make indentations the size of ordinary gum drops. When the mixture is the consistency of honey fill a pitcher with it and pour gently into the molds. Set the pan aside in a warm place for several days till the gum drops are hard enough to handle. Remove from molds, wet a little and roll in granulated sugar.

X. Y. Z., Braintree.

FRUIT LOZENGES.

Powdered sugar, 2 cups.
Egg white, 1.
Water.
Dates, 12.
Figs, 4.
English walnuts, 6.
Currants, ½ cup.
Raisins.
Citron.
Maraschino cherries.
Cocoanut.

Mix the powdered sugar to a firm fondant with equal parts of egg white and water. Put all fruit through meat grinder, mixing them in feeding the chopper. Stir into the fondant and when well blended roll in shape like long sausages and cover with powdered sugar. Place on paraffin paper in a cool place. The next day cut with a very sharp knife into slices about as thick as a lozenge.

A. D. B., Brookline.

BUTTERSCOTCH.

Brown sugar, 1 pound.
Butter, ½ pound.
Water, 1 cup.
Vanilla extract.

Boil sugar and water over a slow fire till it is a smooth thick syrup. Stir in the butter and boil ½ hour more. It is done when a little dropped in cold water will harden immediately. Flavor with vanilla and pour onto flat dishes, which have been wet with cold water.

Miss H. B., Roxbury.

PEPPERMINTS AND FANCY MINTS.

Granulated sugar, 1 cup.
Hot water, 4 tablespoons.
Confectioner's sugar, 4 heaping tablespoons.
Essence of peppermint, 1 teaspoon.

Boil granulated sugar and water for 4 minutes, remove from fire and add confectioner's sugar and essence. Stir till it begins to thicken then drop by teaspoons on waxed paper.

To make checkermints add ½ teaspoon of pink sugar to the granulated sugar before boiling and flavor with wintergreen.

To make chocolate mints add one square of unsweetened chocolate before boiling and flavor with vanilla. Cinnamon, clove, ginger and other mints may be made in the same way.

Mrs. H. B. C., East Boston.

ICE CREAM TAFFY.

Sugar, 4 cups.
Butter, 1 tablespoon.
Cream of tartar, 1 teaspoon.
Water, 1 cup.

Mix sugar, butter and cream of tartar and add water. Boil till a little will harden when poured into cold water. Do not stir. Pour onto buttered plates and when cool enough pull until very white. Cut into small chunks and wrap in oiled paper.

Sweet Sixteen, Newton.

PEANUT BRITTLE.

Sugar, 2 pounds.
Roasted peanuts.

Melt the sugar very gradually over a slow fire in a large shallow frying pan, stirring constantly till it caramels. Butter a marble slab or large platter and spread over it the shelled and skinned nuts. Pour over them the hot syrup, or mix nuts with syrup before pouring out on slab. When hard break into small pieces with the handle of a knife.

PEANUT BUTTER CANDY.

Sugar, 2 cups.
Milk, ½ cup.
Peanut butter, ½ cup.

Boil sugar and milk for 5 minutes, remove from fire and set pan into a larger pan of cold water. Stir until cool, add peanut butter, and turn out into pan. When almost cold cut in squares.

MINT PASTE.

Granulated gelatine, 3 tablespoons.
Cold water, 1 cup.
Sugar, 2 cups.
Lemon juice, 2 tablespoons.
Creme de menthe, 4 tablespoons.
Salt, a few grains.

Soak the gelatine in ½ cup of the cold water for ½ an hour. Add the remaining ½ cup of cold water to the sugar and bring to the boiling point. Add the gelatine and let boil 20 minutes. Remove from fire and add the strained lemon juice, creme de menthe and salt. Pour into a flat pan and let stand till stiff and cold. Remove from pan, cut in cubes and roll each cube in confectioner's sugar.

FRUIT BALLS.

Dates, ½ pound.
Peanut butter, ¾ cup.
Figs, ½ pound.
Confectioner's sugar.

Pick out and remove stems from figs and stones from dates. Mix well with peanut butter and force all through meat chopper. Work with hands on board covered with sugar until well blended. Pat into ¼ inch sheet and cut out in ¾ inch squares. Roll each in confectioner's sugar and form into round ball. Chill thoroughly. Will keep indefinitely.

CRYSTALLIZED MINT LEAVES.

Mint leaves.
Granulated sugar, 1 cup.
Boiling water, ¼ cup.
Lemon juice, 1 tablespoon.

Dissolve sugar and water and boil without stirring till a little dropped in cold water becomes brittle. Remove from fire and set in a pan of boiling water, add lemon juice and drop in the mint leaves one at a time. Coat thoroughly with the syrup and preserving the shape of the leaf lay on paraffin paper that has been sprinkled thickly with granulated sugar. Shake more sugar over them and leave to dry, when they are ready for use.

GLACED FRUITS AND NUTS.

Sugar, 1 pound.
Water, ½ pint.
Fruits or nuts.

Have fruits, nuts or jelly prepared before starting to make syrup. A candy thermometer must be used to get good results. Boil sugar and water till thermometer registers 290 degrees. Remove at once from the fire and quickly dip prepared fruits into the syrup. Lay on a marble slab or large platter, brushed with olive oil, to dry. Work as fast as possible as syrup quickly turns color and hardens.

Priscilla Sears.

STUFFED FIGS.

Use whole figs. Pour hot water over them and let stand 5 minutes. Open at one end and insert a marshmallow. Roll in powdered sugar.

STUFFED DATES.

Stone perfect dates and stuff with a marshmallow, a piece of white or tinted fondant, a large almond, peanuts or English walnuts, or chopped mixed fruits. Press together and roll in powdered sugar.

MARZIPAN.

Almonds, 1 pound. Powdered sugar, 1 pound.
Rose water.

Blanch the almonds and when perfectly dry pound them or grind in a meat chopper. To this add gradually the powdered sugar and a little rose water. Cover a board thickly with powdered sugar and on this, with the fingers knead the mixture thoroughly. Allow the mixture to remain for an hour after kneading and roll out to the thickness of about ¼ inch. Cut into small, fancy shapes and allow these to harden. If so desired the mixture may be pressed into a figured mold or into small molds and there allowed to harden before turning out. This does not require cooking but may be placed in a cool oven a few minutes to dry if desired.

CANDIED GRAPEFRUIT PEEL.

Soak grapefruit rind in cold salted water for 48 hours, changing water 2 or 3 times. Put on in cold water to boil, changing water twice, till a straw can easily penetrate. Remove from fire, drain and when cool cut into strips. Make a syrup of 1 cup of sugar and 1-3 cup of water for the rind of each grapefruit, lay in strips and cook till syrup is all taken up. When cold roll each strip in granulated sugar and lay on platter to dry. Pack in preserve glasses to keep soft. *Mrs. H. B. C., South Boston.*

KISSES.

Egg white, 1. Sugar, 13 teaspoons.
Vanilla extract, a few drops.

Beat the white of egg to a very stiff froth, add sugar and vanilla and beat altogether. Drop by teaspoons on white paper placed on an inverted baking tin and slightly brown in a very moderate oven.
Miss H. B., Roxbury.

FARINA MUSH.

Milk, 1 quart. Farina, ½ cup.
Salt. Butter, 1 dessertspoon.

Boil salted milk and when bubbling add farina, stirring constantly. Add lump of butter and cook in double boiler until done.

SAMP.

Samp, 1 cup. Boiling water, 2½ cups.
Salt, ½ teaspoon.

Cover the samp with cold water and soak for 8 hours. Drain and put into a double boiler with the boiling water and salt. Cook until tender.

CEREAL-FRUIT PUDDING.

Cold boiled cereal, (oatmeal, hominy or rice). Fruit, (apples, pears, dates).
Sugar. Buttered cracker crumbs.
Buttered cracker crumbs.

Put a layer of the cereal in a baking dish, cover with a layer of sliced fruit and dredge with sugar. Repeat and cover all with the crumbs. Bake in a medium oven till fruit is soft and crumbs are brown. Serve with cream. Juicy apples are the best fruit to use.

BERRIES AND FARINA.

Berries, 1 quart. Farina, 1 cup.
Salt.

Wash, stew and mash berries in double boiler, add farina and salt and stew for 50 minutes. Let harden in small cups and serve cold with cream and sugar. Blackberries, strawberries and raspberries are best for this purpose.

HOMINY.

Hominy, 1 cup. Boiling water, 4 cups.
Salt, 2 teaspoons.

Boil hominy rapidly in the salted water for 10 minutes, then cook in double boiler for 1 hour.

GRAHAM MUSH.

Sift graham flour slowly into boiling water, stirring until it is as thick as can be stirred with one hand. Put into a steamer and steam for 3 or 4 hours. Eat with cream and sugar.

FRUIT JUICE CEREAL.

Stew any fresh or dried fruits or combination of fruits until tender with sugar to taste. Press through a fine sieve, cool and chill. Serve with any flaked cereal. Cherries, strawberries, apples, prunes, apricots and peaches are best for this purpose. Lemon juice may be added for zest if desired.

CUSTARD CEREAL.

Milk, 1 quart.
Eggs, 2.
Sugar, 3 tablespoons.
Cereal flakes.

Bring milk to boiling point in a double boiler. Slowly stir in the well beaten eggs and sugar. Boil an instant, then remove and set aside to cool. Chill and serve with any cereal flakes instead of cream and sugar.

RICE CAKES.

Cold boiled rice, 2 cups.
Egg yolks, 2.
Salt.
Sugar.

Mix rice and well beaten egg yolks, add a pinch of salt and a tablespoon of sugar. Half fill buttered muffin tins and bake brown. Serve hot with cream and sugar, as a breakfast cereal.

BRAN AND CEREAL BREAKFAST FOOD.

Bran, ½ cup.
Oatmeal, ½ cup.
Salt, ½ teaspoon.
Boiling water, 1 pint.
Raisins.

Mix bran, oatmeal and salt and pour on, stirring constantly, the boiling water. Cook slowly in double boiler for 2 hours. Add a handful of raisins 10 minutes before it is done. Serves 3 people.

Use as follows:—

ROLLED OATS
or
OATMEAL:

1. For breakfast cereal, at least every other day.
2. Put rolled oats through the food chopper and use this oat flour in Boston brown bread or quick bread with barley and corn, and alone in muffins, buscuits, in cookies and gingerbread, instead of white or Graham flour.

CORN MEAL:

1. For breakfast or supper twice a week as mush.
2. Cold mush moulded, sliced and browned in a small amount of fat.
3. In corn breads, muffins, Boston brown bread, and baked Indian pudding.

CORN FLOUR:

1. In muffins, quick cakes, gingerbread and cookies alone or with barley flour. Use less flour or more liquid.
2. To thicken soups and sauces.

CORNSTARCH:

1. For desserts.
2. To thicken soups and sauces.

BARLEY FLOUR:

1. For quick bread and muffins and in any other recipes that call for flour such as pastry, cake, cookies and puddings.
2. To thicken soups and sauces.

RICE:

1. For breakfast cereal.
2. For dinner or supper, plain boiled and with cheese and white sauce as meat substitute.
3. For dessert with milk or raisins.
4. In quick bread and muffins with barley flour.

RICE FLOUR:

1. In cakes and cookies. ¼ cup rice flour and ½ cup barley flour may be used instead of 1 cup white flour.

POTATO FLOUR:

1. In sponge and other cakes. Use ½ cup potato flour to replace 1 cup white flour.

ARRANGED FOR

Jordan Marsh Company

By

THE WOMEN'S MUNICIPAL LEAGUE OF BOSTON

BY

MISS ALICE BRADLEY

and

MRS. ELBERT A. HARVEY

SUGGESTIONS FOR THE PURCHASE OF WHEAT FLOUR SUBSTITUTES

We suggest that substitutes be bought in the following proportions:

ROLLED OATS or OATMEAL	3 pounds	$ .24
CORN MEAL	3 pounds	.24
CORN FLOUR	1 pound	.08
CORNSTARCH	1 package	.09
BARLEY FLOUR	2 pounds	.16
RICE (Blue Rose)	1 pound	.10
RICE FLOUR	1 pound	.12
or POTATO FLOUR	1 pound	.15

The above amounts will furnish adequate cereals for a family of

3 to 6 people.....1 week

2 to 4 people.....2 weeks

These are current prices in Boston.

April 22, 1918. (Over)

SPANISH RICE.

Rice, 1 cup.
Sweet pepper, 1.
Salt.
Onion, 1.
Butter, ½ cup.
Tomatoes, 1 pint.

Cook rice as usual, parboil pepper from which seeds have been removed, chop pepper and onion and add to rice, with other ingredients. Pour into buttered dish and bake in moderate oven 20 minutes.

SYRIAN RICE.

Butter, 1 tablespoon.
Tomato, 1 cup.
Water, 2 cups.
Rice, 1 cup.
Salt, a pinch.

Melt the butter in a saucepan, add tomato, water and salt to taste. When it boils add the washed rice. Let boil hard for a few minutes, stirring well. Then set back on the range where it will just boil. Do not stir again but cover tight and cook about 1 hour.

Seliva, Hyde Park.

RICE HASH.

Cold meat, 1½ cups.
Bread crumbs, ½ cup.
Chopped parsley, 1 tablespoon.
Boiled rice, 1 cup.
Potatoes, 1 cup.
Butter, 1 tablespoon.
Onion, 1.
Tomatoes, ½ cup.

Chop meat fine, mix with crumbs, parsley, rice, chopped tomatoes and diced potatoes. Melt butter in frying pan and fry chopped onion till light brown, then add hash and seasoning to taste, stir well and simmer for 1 hour. Serve hot on toast.

RICED TOMATOES.

Tomatoes, 1 pint.
Salt, 1 teaspoon.
Paprika, a pinch.
Chopped celery, 1 cup.
Chopped olives, ½ cup.
Chopped green peppers, ½ cup.
Onion, 1.
Rice, 1 cup.

Rub tomatoes through a fine sieve, heat in saucepan for 10 minutes and add remaining ingredients, mixing well. Set on a brisk fire and boil 5 minutes. Then simmer very slowly for 1¼ hours till mixture is thoroughly blended.

RICE AU GRATIN.

Boiled rice, 2 cups.
Cheese, ¼ cup.
Milk, 1 cup.
Butter, 1 tablespoon.
Flour, 1 tablespoon.
Onion, 1.
Salt, ½ teaspoon.
Bread crumbs, ¼ cup.

Heat milk in double boiler and add flour, butter, salt and chopped onion well blended together. Slowly stir in the rice. Boil 6 minutes and turn into buttered baking dish. Sprinkle the grated cheese and crumbs over the top and put in oven to brown.

PEAS AND RICE.

Canned peas, 1 cup.
Rice, 3 cups.
Butter, 2 tablespoons.
Flour, 2 tablespoons.
Milk, ½ cup.

Butter a baking dish and in it place a layer of 1½ cups of rice, season with butter, salt and pepper and place on it the peas in a layer. Cover with the remaining 1½ cups of rice, and again season. Melt the butter in a saucepan, stir in flour till well blended, then add a cup of the liquor from the peas and bring to the boiling point, then add the milk, heat again, pour in baking dish. Bake 10 minutes.

YOKOHAMA RICE CAKES.

Rice, 4 ounces.
Milk, 1 pint.
Salt, 1 saltspoon.
Vanilla, ½ teaspoon.
Cream, 2 tablespoons.
Eggs, 2.
Puff paste.

Wash and drain the rice. Heat the milk, add salt and rice and let boil for 45 minutes, lightly stirring once in a while. Remove from fire, add cream, a whole egg and yolk of the second, well beaten, and stir. Line a pie plate with puff paste, pour in the rice and bake 25 minutes. *H. R. L., Waltham.*

TURKISH PILAF.

Rice, ½ cup.
Tomatoes, ¾ cup.
Brown stock, 1 cup.
Butter, 3 tablespoons.

Wash rice, stew tomatoes and strain, add them to highly seasoned brown stock and heat to boiling point. Add rice and steam all till rice is soft. Stir in butter with fork and keep uncovered. Serve in place of potatoes with a curry or fricassee of meat.

Mrs. F. C., Beverly.

MEXICAN MACARONI.

Macaroni.
Butter, 3 tablespoons.
Chopped green peppers, 2 tablespoons.
Chopped onion, 1 tablespoon.
Brown stock, 1 small cup.
Tomatoes, 1 cup.
Salt and paprika.

Boil macaroni in salted water, drain and blanch with cold water. Melt butter and add peppers and onion, cook 5 minutes, then add stock and tomatoes stewed, strained and measured. Season and add macaroni. Heat all well and serve at once.

The Bride, Brighton.

SOUR MILK MACARONI.

Macaroni, ½ pound.
Chopped ham, ½ pound.
Onion, 1.
Butter, 1 tablespoon.
Sour milk or cream, 1 pint.
Sage cheese, ½ pound.

Boil finely broken macaroni in salted water for 20 minutes, drain and add the remaining ingredients. Mix well and bake 45 minutes.

MACARONI AND TOMATOES.

Macaroni, ¾ cup.
Onion, 1.
Cracker crumbs, ¾ cup.
Butter, 2 tablespoons.
Tomato juice, 1½ cups.
Grated Parmesan cheese, ½ cup.

Break macaroni in fine pieces and boil till tender in water into which the onion has been sliced. Drain and add butter immediately. Add tomato juice, strained, seasoned, and slightly thickened, and the grated cheese. Pour into buttered baking dish. Spread with cracker crumbs, sprinkle with melted butter and brown in a hot oven.

BAKED MACARONI AND CHEESE.

Elbow macaroni, 1 package.
Flour, 1 tablespoon.
Melted butter, 2 tablespoons.
Salt, 1 teaspoon.
Pepper, ½ teaspoon.
Milk, 1½ cups.
Grated cheese, 2 cups.
Bread crumbs.

Boil macaroni in rapidly boiling salted water until tender. Make a white sauce by blending flour, butter and seasoning, adding boiling hot milk and letting all boil a moment. Grate young America cheese and measure. When macaroni is done, drain and mix well with cheese and white sauce. Pour in buttered baking dish, cover with buttered bread crumbs and bake until golden brown.

M. R.

OYSTER WELSH.

Butter, 2 tablespoons.
Flour, 1 tablespoon.
Made mustard, ½ saltspoon.
Salt and pepper.
Cheese, ½ pound.
Oysters, 1 cup.

Melt the butter and stir in flour until smooth, add the seasoning and cheese and melt. Meanwhile cook oysters in their own liquor until plump (about 2 minutes). Strain liquor through fine strainer into other mixture, add oysters, heat all and serve.

Bay State.

OYSTERS A LA NEWBURG.

Oysters, 1 pint.
Oyster liquor, ¾ cup.
Butter, 2 tablespoons.
Chopped mushrooms, 2 tablespoons.
Flour, 2 tablespoons.
Salt, ½ teaspoon.
Lemon juice, ½ teaspoon.
Cayenne, a few grains.
Egg yolk, 1.
Sherry, 1 tablespoon.

Pick over oysters, heat to boiling point and drain. Strain liquor through cheese cloth and measure. Cook mushrooms in butter for 5 minutes, stir in flour till well blended and add oyster liquor slowly, stirring constantly. Cook for 3 minutes. Add seasoning and lemon juice, then oysters, yolk of egg and sherry. Cook all together for a few minutes and serve on crackers or toast.

Dotty Dimple.

LOBSTER A LA NEWBURG.

Boiled lobster, 1.
Hardboiled egg yolks, 2.
Cream, 1 tablespoon.
Butter, 1 tablespoon.
Flour, 2 tablespoons.
Cream, 1 cup.
Soda, a pinch.
Salt, cayenne and mace.
Sherry, 1 wineglass.

Cut the meat of the lobster into 2-inch pieces. Rub the egg yolk to a paste with the tablespoon of cream. In the chafing dish pan melt the butter, stir in flour and when well blended add egg paste and little by little the cup of cream. Add a tiny pinch of soda and seasoning to taste. When creamy and very hot stir in lobster meat and heat through. Just before serving add sherry.

WELSH RABBIT.

Butter, 2 tablespoons.
Salt, ¼ teaspoon.
Cayenne, a few grains.
American cheese, ½ pound.
Milk, ½ cup.
Egg yolks, 2.

Melt the butter in chafing dish, stir in seasoning and cheese ground or grated fine. When cheese is almost melted stir in slowly the milk and egg yolks, well beaten. Serve immediately on crackers or toast. For extra flavor ½ teaspoon of Worcestershire sauce and a dash of dry mustard may be added, or a pinch of paprika and a few drops of onion juice.

TOMATO RABBIT.

Cheese, 1 pound.
Tomato, ½ pint.
Salt, 1 saltspoon.
Pepper, a dash.
Bread crumbs, 1 cup.
Garlic.

Rub the chafing dish pan with a bit of garlic, melt the cheese, add tomato strained, salt, pepper and bread crumbs. Cook until smooth and serve at once on large crackers.

RICE AND NUT RABBIT.

Butter, 1 tablespoon.
Flour, 1 tablespoon.
Milk, 1 cup.
Cheese, ½ cup.
Cooked rice, ½ cup.
Pecan nuts, 1-3 cup.
Salt and paprika.

Melt butter, stir in flour and when blended pour in gradually the milk, stirring all the time. When smooth and creamy add cheese cut fine and stir till well blended then add rice and chopped nut meats. Season and serve immediately on toast. Enough for 5 people.

SCOTTISH WOODCOCK.

Tomatoes, 1 can.
Eggs, 6.
Soft cheese, ½ pound.
Salt and pepper.
Butter, 1 tablespoon.

Heat tomatoes to boiling point and stir in the well beaten eggs. When thoroughly mixed add the cheese, butter and seasoning. Serve on crackers or toast.

CALF'S LIVER A LA TERRAPIN.

Calf's liver, 1.
Butter, 1 tablespoon.
Flour, 1 tablespoon.
Milk, ½ pint.
Salt and pepper.
Egg, 1.
Madeira, 1 tablespoon.

Wash liver, dry and saute slightly, then cut in dice. Melt the butter in a frying pan, stir in the flour till smooth, add milk and stir till it boils. Add liver and seasoning and heat well. Remove from fire and stir in well beaten egg and madeira. Serve piping hot.

R. E. L.

CREAMED LOBSTER.

Butter, 1 tablespoon.
Flour, 1 tablespoon.
Milk, 2 cups.
Large lobster, 1.
Salt, pepper and paprika.

Melt butter, stir in flour till blended, add milk and stir till thick, add the finely cut meat of the lobster, previously boiled, heat well, season and serve.

CREAMED OYSTERS.

Milk, 1 pint.
Oysters, 12.
Butter, 1 tablespoon.
Salt and pepper.
Flour, 1 tablespoon.

Put the milk in the chafing dish and let it come to a boil, add the oysters, butter and pepper and salt to taste. Moisten the flour with a little cold milk, taking care to get out all the lumps. Stir this into the milk and oysters and keep stirring till it thickens. Pour over hot toast.

TUNA FISH TOAST.

Tuna fish, 1 can.
Vinegar, 1 tablespoon.
Onion juice, a few drops.
Butter, 3 tablespoons.
Sherry, 1 tablespoon.
Tomato sauce, ¼ cup.
Salt and pepper.

Flake the fish and marinate in vinegar, onion juice, salt and pepper for one hour. Put butter in the chafing dish, add the sherry and tomato sauce, put in the fish and stir till thoroughly heated. Serve on hot toast.

CHEESE DREAMS.

Stale bread. Mild American cheese.
Butter.

Cut the bread in ¼ inch slices, remove crusts and cut in halves lengthwise. Cut cheese in slices the same size as slices of bread and sprinkle with salt and cayenne. Put a slice of cheese between each two slices of bread and saute in butter first on one side, then the other, till golden brown. Serve piping hot.

PANNED SHRIMPS.

Butter, 2 tablespoons.
Tomato catsup, 1 tablespoon.
Onion, 1.
Boiled rice, ½ cup.
Cream, ½ cup.
Shrimps, 1 pint.

Melt butter in chafing dish, stir in catsup, the juice of the onion, the rice, cream and shrimps which may be canned or fresh. Stir well till it begins to boil, then cook slowly for 5 minutes.

SHRIMP WIGGLE.

Beef extract, ½ teaspoon.
Salt, ½ teaspoon.
Butter, 4 tablespoons.
Milk, 1½ cups.
Paprika, 2 teaspoons.
Shrimps, 1 cup.
Peas, 1 cup.

If canned shrimps and peas are used, drain well, and let stand for an hour before using. In the chafing dish mix and heat the extract, butter, milk, salt and paprika. When well heated turn in shrimps and peas, heat and serve at once. *Ruth.*

TORQUE MADA.

Chopped onion, 1 tablespoon.
Butter, 1 tablespoon.
Salt and cayenne.
Tomatoes, 1 can.
Eggs, 2 or 3.
Toast.

Fry onion in butter, and add seasoning. (Curry may be used if desired.) Drain tomatoes, remove any hard portions and chop fine. Strain butter and onion over tomatoes and cook all together for 5 minutes. Beat eggs slightly, add, and cook till eggs are somewhat set. Serve on rounds of toast. *Bay State.*

OYSTER PAN ROAST.

Butter, 1 tablespoon.
Oysters, 1½ dozen.
Oyster juice, 1 cup.
Salt and pepper.

Put the butter in the chafing dish pan. As it melts add the oysters and their juice. Season, put on the cover and let cook 2 minutes. Serve oysters on hot toast and pour juice over all.

CHICKEN A LA KING.

Butter, 2 tablespoons.
Flour, 2 tablespoons.
Milk, ½ pint.
Chicken, 1.
Chopped green pepper, 2 tablespoons.
Mushrooms, 12.
Sherry, 2 tablespoons.

Melt butter in blazer, mix in flour and blend well. Add milk and stir until smooth and creamy. Add the meat of the chicken diced, with peppers and sliced mushrooms. When hot put blazer in water pan half filled with boiling water, add sherry, stir well and serve. *R. O. B., Boston.*

CREAMED SHRIMPS.

Shrimps, 2 cans.
Onion, 1.
Boiled rice, 1 cup.
Red pepper, 2 shakes.
Flour, 2-3 tablespoon.
Milk.
Butter, 1 tablespoon.

Melt butter, stir in flour till well blended, then gradually add milk enough to make smooth and slightly thick. Add onion chopped fine, rice and shrimps. Season and heat all well.

CREAMED CHIPPED BEEF.

Dried beef, ¼ pound.
Butter, 1 tablespoon.
Flour, 1 tablespoon.
Milk ½ pint.
Pepper, a dash.
Kitchen bouquet, 1 teaspoon.

Cover beef with boiling water, let stand 5 minutes, drain. Pick beef into small pieces and place in bowl. When ready to use put butter in blazer, add beef and stir until thoroughly heated. Sprinkle with the flour, add milk and stir until boiling. Add seasoning and serve on toast.

CRAB FLAKES.

Crab meat, 2 cups.
Cayenne, a few grains.
Salt, ½ teaspoon.
Butter, 2 tablespoons.
Flour, 2 tablespoons.
Cream, ½ cup.
Milk, 2-3 cup.
Egg yolks, 2.

Melt butter in chafing dish, mix in flour, add cream and milk and stir until smooth and creamy. Hard boil the eggs and rub the yolks to a paste. Add 1 tablespoon of the sauce to the yolks, then add to the rest of sauce. Add flakes and seasoning and stir till very hot. Serve on buttered toast.

POACHED EGGS IN WHITE SAUCE.

Butter, 2 tablespoons.
Flour, 2 tablespoons.
Milk, 1½ pints.
Salt and pepper.
Eggs, 6.

Melt butter in chafing dish, mix in flour thoroughly, add milk and stir until thick and smooth, then add seasoning. Into this break the eggs, cook until firm and serve at once.

BARBECUED HAM.

Butter, 2 teaspoons.
Tomato catsup, 5 tablespoons.
French mustard, 1 tablespoon.
Sherry, 3 tablespoons.
Boiled ham.

Make a sauce by stirring together in the chafing dish the butter, catsup, mustard and wine. When this is hot lay in thin slices of boiled ham and let them heat well before serving.

HOT PINEAPPLE CANAPES.

Butter, 1 teaspoon.
Sponge cake.
Pineapple, 1 can.
Arrowroot, 1 teaspoon.

Put the butter in chafing dish pan. When it is hot put in slices of sponge cake and brown slightly on both sides. Lay the slices on a plate and spread each with drained canned pineapple chopped fine. Heat one cup of pineapple juice in the pan. Moisten the arrowroot with cold water, stir it slowly into the hot juice and stir till it thickens and becomes clear. Pour over cake. If there is more juice increase amount of arrowroot in proportion.

FISH HOLLANDAISE.

Flaked cooked fish, 1 pint.
Chopped parsley, 1 tablespoon.
Onion juice, 1 teaspoon.
Lemon juice, 1 teaspoon.
Butter, 2 tablespoons.
Flour, 2 tablespoons.
Water, ½ pint.
Salt, ½ teaspoon.
Pepper, a shake.
Egg yolks, 2.

Sprinkle fish with parsley, onion juice and lemon juice. When ready to use put butter and flour in chafing dish, mix well, add water and stir until boiling, then add seasoning and fish. Cover till fish is well heated then stir in carefully the beaten egg yolks. Serve at once.

DROPPED NUT COOKIES.

Butter, ½ cup.
Sugar, 1 cup.
Egg, 1.
Baking powder, 1 teaspoon.
Flour, 2 cups.
Salt, a pinch.
Walnuts, ¾ cup.
Milk, 1-3 cup.

Cream butter and sugar, add well beaten egg, dry ingredients mixed and sifted together, milk, and nuts chopped coarsely. Drop by spoonfuls on a greased tin and bake in a quick oven.

Miss A. E. B., Jamaica Plain.

LADY FINGERS.

Eggs, 4.
Powdered sugar, ½ cup.
Salt, ½ saltspoon.
Flavoring, 1 teaspoon.
Pastry flour, ¾ cup.

Mix as for sponge cake, drop into lady finger tins or press through a pastry tube into right shape, sprinkle over with powdered sugar and bake 12 to 15 minutes in a very slow oven.

English Cook, Newtonville.

HERMITS.

Sugar, 1½ cups.
Molasses, ¼ cup.
Shortening, ½ cup.
Eggs, 3.
Spices of all kinds, ½ teaspoon each.
Soda, 1 teaspoon.
Water, 1 tablespoon.
Chopped raisins, 1 cup.
Flour.

Mix with flour as soft as can be handled, roll out or spread out thin in a large pan. Bake in a moderate oven. *Filet Crank.*

BOILED MOLASSES CHIPS.

Molasses, 1 pint.
Butter, ½ cup.
Soda, 1 teaspoon.
Flour.
Ginger, 1 teaspoon.

Boil molasses and butter together 5 minutes, take from stove and add soda and ginger sifted with enough flour to roll out. Roll as thin as note paper and cut in strips about 4 inches long and 1½ inches wide. Bake in a quick oven.

OLD-FASHIONED CARAWAY COOKIES.

Butter, 1 cup.
Sugar, 2 cups.
Milk, ¾ cup.
Eggs, 2.
Salt, ½ teaspoon.
Vanilla, ½ teaspoon.
Caraway seeds, 2 heaping teaspoons.
Flour, 5 cups.
Baking powder, 2 teaspoons.

Rub butter and sugar to a cream, add milk, beaten eggs, flour sifted with baking powder and salt, caraway seeds and vanilla. Roll out very thin and cut in fancy shapes. Bake quickly in a very hot oven.

MONKEYS.

Sugar, 1 cup.
Butter, 1 heaping tablespoon.
Egg, 1.
Sour milk, 2-3 cup.
Soda, 1 teaspoon.
Flour, 2 cups.
Lemon extract, 1 teaspoon.
Raisins.

Cream butter and sugar, add beaten egg and remaining ingredients in order given. Drop from spoon onto buttered floured pan, press three raisins into each (2 for eyes and one for mouth) and bake till lightly browned. *M. D., Fitchburg.*

PEANUT BUTTER DAINTIES.

Peanut butter, 2 tablespoons.
Sugar, 1 cup.
Flour, 1 cup.
Eggs, 2.
Baking powder, ½ teaspoon.

Rub peanut butter to a cream. Mix with sugar and flour until smooth, then add well beaten eggs and baking powder. Drop from spoon on buttered paper ½ inch apart and bake in moderate oven till golden brown.

COCOANUT MACAROONS.

Egg whites, 4.
Powdered sugar, 1 cup.
Grated cocoanut, 1½ cups.

Beat the egg whites till very stiff and dry, then gradually beat in the sugar. Cut and fold in the cocoanut and drop on oiled paper from a tablespoon. Bake in a moderate oven about 15 minutes.

OATMEAL MACAROONS.

Sugar, 1 cup.
Eggs, 2.
Butter, 1 large tablespoon.
Rolled oats, 2½ cups.
Salt, ½ teaspoon.
Vanilla, ½ teaspoon.
Baking powder, 2 teaspoons.

Cream butter and sugar, add other ingredients and drop into nicely buttered tins by teaspoonfuls, leaving a good space between as mixture spreads. Bake a golden brown. *Clinging Vine.*

PECAN MACAROONS.

Egg, 1.
Pecan nut meats, 1 cup.
Brown sugar, 1 cup.
Salt, ¼ teaspoon.

Beat the white of the egg until stiff and dry. Add gradually the brown sugar, beating all the time. Cut and fold in the finely chopped nut meats which have been sprinkled with the salt. Drop from tip of spoon 1 inch apart on a buttered cookie sheet or the bottom of a dripping pan turned upside down. Bake 8 minutes in a moderate oven. Makes 2 dozen.

PEANUT BUTTER MACAROONS.

Peanut butter, 4 tablespoons.
Egg whites, 3.
Powdered sugar, 4 tablespoons.
Corn meal, a pinch.

Beat egg whites till stiff and dry and mix all thoroughly in a bowl, let stand an hour and beat into a flaky paste. Drop in teaspoonfuls on a buttered paper and bake in moderate oven till golden brown.

INDIANS.

Butter, ½ cup.
Sugar, 1 cup.
Unsweetened chocolate, 2 squares.
Flour, ½ cup.
Eggs, 2.
Chopped walnuts, 1 cup.

Melt butter and chocolate together in a saucepan. Beat the eggs till light and add sugar. Gradually stir into this the flour, add the chocolate mixture and the nuts, and drop by spoonfuls on a cookie sheet or dripping pan turned upside down and well greased. Bake in a moderate oven.

BRAN COOKIES.

Butter, ½ cup.
Brown sugar, 1 cup.
Eggs, 2.
Milk, 2 tablespoons.
Bran, 2½ cups.
Salt, 1 teaspoon.
Baking powder, 2 teaspoons.
Chopped raisins, ½ cup.
Flour.

Cream butter and sugar, add well beaten eggs, milk and bran with salt and baking powder. Beat thoroughly, add raisins and flour to make stiff enough to roll out. Cut out, sprinkle with sugar and nutmeg and bake in a quick oven.

MOLASSES COOKIES.

Shortening, 1 cup.
Sugar, 1 cup.
Molasses, 1 cup.
Soda, 2 teaspoons.
Boiling water, 1 cup.
Salt, 1 teaspoon.
Ginger, 2 heaping teaspoons.
Flour.

Melt the shortening, add the sugar and molasses. Pour the boiling water slowly onto the soda and when dissolved add it to the first mixture. Add salt, ginger and enough flour to make stiff. Roll out, cut in circles and bake in a quick oven.

CRISP PEANUT COOKIES.

Butter, 1-3 cup.
Lard, 1-3 cup.
Sugar, 1 cup.
Warm water, ¼ cup.
Soda, 1-3 teaspoon.
Salt, ½ saltspoon.
Chopped peanuts, ½ cup.
Flour.

Cream the lard, butter and sugar and add the warm water in which is dissolved the soda and salt. Add peanuts, finely chopped, and flour and roll very thin. *Mrs. H. B. C., East Boston.*

NUT COOKIES.

Butter, 1 tablespoon.
Fine brown sugar, 1 cup.
Egg, 1.
Flour, 1½ heaping tablespoons.
Nut meats, 1 cup.

Cream butter and sugar, add beaten egg, flour and chopped nut meats. Pecans, walnuts or peanuts may be used. Drop from a teaspoon onto a buttered cookie sheet and bake in a hot oven.

SOUTHERN SOUR CREAM COOKIES.

Butter, ½ cup.
Sugar, 1 cup.
Sour milk, 1-3 cup.
Sour cream, ¼ cup.
Egg, 1.
Soda, ½ teaspoon.
Baking powder, 1 teaspoon.
Lemon extract, ¼ teaspoon.
Vanilla extract, ¼ teaspoon.
Flour.

Cream butter and sugar and add other ingredients in order given, beating egg well and stirring in enough flour to roll out, not too thin. Cut into rounds, sprinkle with sugar and bake.

Egleston Square.

OATMEAL FRUIT BARS.

Oatmeal, 3 cups.
Whole wheat flour, 4 cups.
Sugar, 1½ cups.
Melted butter, 1 cup.
Seeded raisins, 1 cup.
Salt, 1½ teaspoons.
Soda, 1 teaspoon.

Mix ingredients well, dissolving soda in a little water before adding. Mix to a stiff dough with cold water and roll out as thin as possible. Cut in long bars. Lay on greased tins and bake in hot oven.

FIG BARS.

Milk, 1 cup.
Maple sugar, 1 pound.
Cream of tartar, a pinch.
Lemon extract, 1 teaspoon.
Chopped figs, 1¼ cups.

Boil milk, sugar and cream of tartar slowly for 20 minutes, add extract and figs. Bring again to boil and pour into buttered pan. When cool cut into bars 2 inches long and 1 inch wide.

HONEY CAKES.

Flour, 1¾ pounds.
Honey, ¾ pound.
Nutmeg, ½.
Butter, ¼ pound.
Sugar, ¼ pound.
Ginger, 1 tablespoon.
Soda, 1 teaspoon.

Cream butter and sugar, add honey and flour mixed and sifted with spices and soda. Roll thin and bake in a quick oven. Cover in a cookie jar and let stand until moist before eating.

CHINESE COOKIES.

Pastry flour, 2 cups.
Butter, ¼ cup.
Brown sugar, 2 cups.
Soda, ¼ teaspoon.
Lard, ¼ cup.
Vanilla, 1 teaspoon.
Cold water, 2 tablespoons.

Mix well and form into little balls the size of a nutmeg. Place 4 inches apart in an unbuttered pan and bake in a moderate oven for 20 minutes. When done let stand in pan 5 minutes, then remove carefully. Will keep for weeks. *Don't Worry.*

CHOCOLATE JUMBLES.

Butter, ½ cup.
Eggs, 2.
Sugar, 1 cup.
Baking powder, 2 teaspoons.
Unsweetened chocolate, 2 squares.
Flour, 2 cups.
Milk, 1 teaspoon.

Cream the butter and sugar, add eggs well beaten, chocolate melted and flour sifted with baking powder. Roll out 1 inch thick, cut out with a doughnut cutter, dust with powdered sugar and bake 10 minutes.

PEANUT BUTTER COOKIES.

Peanut butter, ½ cup.
Soda, 1 teaspoon.
Water, ½ cup.
Whole wheat flour, 1 cup.
Brown sugar, ¼ cup.
Salt, a pinch.

Dissolve soda in water and mix with nut butter, add flour sifted with salt and sugar. Mix well, roll very thin, cut in strips and bake in quick oven until brown.

ORANGE COOKIES.

Butter, ¼ cup.
Sugar, ¾ cup.
Egg, 1.
Orange juice, ¼ cup.
Flour, 3 cups.
Baking powder, 2 teaspoons.
Grated rind of 1 orange.

Cream butter and sugar and stir in well beaten egg. Add orange juice and flour sifted with baking powder. Add grated yellow rind of the orange and mix all well together. Roll out very thin, cut with a cookie cutter and bake in a moderate oven.

COCOANUT JUMBLES.

Butter, ½ cup.
Sugar, ½ cup.
Flour, 2 cups.
Baking powder, 1 teaspoon.
Eggs, 2.
Cocoanut, 1 cup.
Vanilla, 1 teaspoon.

Cream butter and sugar, add flavoring, well beaten eggs and flour sifted with the baking powder. Stir in cocoanut last of all. Roll out thin, adding a little more flour if needed. Cut into rings with a jumble cutter. Brush the tops with milk, sprinkle with a mixture of granulated sugar and cocoanut and bake a delicate brown in a rather hot oven.

HARD GINGERBREAD COOKIES.

Molasses, 1 cup.
Sugar, 1 cup.
Lard, 2-3 cup.
Salt, 1 teaspoon.
Ginger, 1 teaspoon.
Cinnamon, 1 teaspoon.
Soda, 1 teaspoon.
Milk, 1 cup.
Flour, 1 quart.

Warm lard and mix well with molasses and sugar, then add salt and spices. Stir soda into milk and add. Sift flour before measuring and stir in lightly. Turn onto molding board and roll out to 1-3-inch thickness. Sift sugar over it and roll in lightly. Cut in squares and oblongs and bake in moderate oven.

SPICED TEA CAKES.

Eggs, 2.
Butter, 1 heaping tablespoon.
Milk.
Sugar, 1 cup.
Flour, 2 cups.
Cream of tartar, 1 teaspoon.
Soda, ½ teaspoon.
Allspice, ½ teaspoon.
Clove, ½ teaspoon.
Cinnamon, ½ teaspoon.
Nutmeg, a dash.
Raisins, 1 cup.

Break eggs into a cup, melt butter and add to eggs, fill up cup with milk and turn into a mixing bowl. Add sugar, sift flour 3 times with remaining dry ingredients and add. Lastly stir in floured raisins. Bake in gem pans and frost with white frosting.

H. E. G., Roxbury.

CINNAMON CRISPS.

Butter, 1-3 cup.
Sugar, 2-3 cup.
Cinnamon, 1 teaspoon.
Baking powder, 1 teaspoon.
Salt, 1 teaspoon.
Flour, 1½ cups.
Milk, ¼ cup.

Cream the butter and sugar, add the cinnamon sifted with the baking powder, salt and flour. Add the milk and roll very thin, cut in rounds, and sprinkle the top with cinnamon and sugar. Bake 10 minutes in a very hot oven.

CHOCOLATE SQUARES.

Butter, 1-3 cup.
Brown sugar, ½ cup.
White sugar, ½ cup.
Salt, a pinch.
Egg, 1.
Chocolate, 2 squares.
Flour, ½ cup.
Nut meats, ¾ cup.
Vanilla, 1 teaspoon.

Soften butter and cream it with sugar and salt, melt chocolate and add with beaten egg, sifted flour and chopped nut meats (pecans or walnuts). Spread mixture evenly in pan lined with paraffin paper and bake in a slow oven. When done cut in squares and remove from pan at once.

MARGUERITES.

Walnut meats, ½ cup.
Sugar, ½ cup.
Egg white, 1.
Saltine crackers.

Beat egg white stiff and add sugar and walnut meats. Spread a teaspoonful of the mixture on each cracker, place all on a cookie sheet and bake for a minute or two on the top grate of a hot oven.

ANGEL CAKELETS.

Egg whites, 5.
Sugar, ¾ cup.
Baking powder, ½ teaspoon.
Flour, ½ cup.
Vanilla, 1 teaspoon.

Beat egg whites till stiff and dry, and add gradually the sugar, beating after each addition. Mix and sift flour and baking powder and cut and fold in till well mixed. Fill buttered gem pans 2-3 full, sprinkle with powdered sugar and bake in a moderate oven.

RAISIN DROP COOKIES.

Butter, 1 cup.
Sugar, 1 cup.
Eggs, 2.
Milk, ½ cup.
Flour, 3 cups.
Soda, 1 teaspoon.
Nutmeg, ¼ teaspoon.
Cinnamon, 1 teaspoon.
Cream of tartar, 2 teaspoons.
Chopped raisins, 1 cup.

Mix ingredients in order given, sifting dry ingredients together. Drop by spoonfuls onto a well greased pan, leaving room for cookies to spread.

MAPLE RAISIN CRACKERS.

Maple sugar, 1 cup.
Egg whites, 2.
Chopped raisins, ½ cup.
Saltine crackers.

Pulverize maple sugar and measure, add stiffly beaten egg whites and raisins and mix well. Spread saltines with mixture and place in the oven to brown. Any other cracker may be used as desired.

BRAMBLES.

Raisins, 1 cup.
Lemon, 1.
Sugar, 1 cup.
Milk, 1 cup.
Lard, 1 scant cup.
Soda, 1 teaspoon.
Flour.

Chop raisins and lemon very fine, removing seeds from lemon but not peel. Add the sugar. Make a crust of the milk, lard, soda and flour, roll thin and cut in rounds with a biscuit cutter. On half the rounds put a teaspoon of the filling and cover with another round. Bake until delicate brown. *Mother, South Weymouth.*

DEVILLED CHEESE CRACKERS.

Grated cheese, 1½ cups.
Dry mustard, 1 teaspoon.
Salt and pepper.
Olive oil, 2 tablespoons.
Vinegar, 2 tablespoons.
Worcestershire sauce, 1 teaspoon.

Mix cheese, mustard and a little salt and pepper, add oil and beat until creamy, then add vinegar and Worcestershire sauce. Spread on toast or crackers and heat for a few minutes in a hot oven.

CHEESE FINGERS.

Grated cheese, 1 cup.
Flour, 1 cup.
Salt, ½ teaspoon.
Cayenne, a pinch.
Butter, 1 heaping tablespoon
Cold water.

Mix ingredients in order given and add enough cold water to make a paste. Roll out thin, cut into strips and bake in a hot oven 5 or 10 minutes.

DEVILLED CRACKERS.

Spread saltines or butter thins with butter, dust lightly with cayenne and set in oven till they are a delicate brown.

CHEESE STRAWS.

Flour, 1 pound.
Butter, 1 pound.
Grated cheese, 1 pound.
Egg, 1.
Cayenne pepper.
Water, ½ cup.
Mustard, 1 teaspoon.

Cut butter into flour, add cheese, beaten egg, cayenne and mustard. Roll thin, cut into strips ½ inch wide and bake till light brown.

PUFFED CRACKERS.

Use Boston crackers halved. Let the cracker halves lie in cold water for 5 minutes. Handle with care to avoid breaking. Remove from water with cake turner. Invert a baking tin, grease, and arrange the crackers on it. Put a bit of butter on each and place in an extremely hot oven till crisp and puffy. If they are to be served with soup sprinkle with paprika, if with afternoon tea use a mixture of sugar and cinnamon, or brush with white of egg and add finely chopped nuts.

OATMEAL CRACKERS.

Fine oatmeal, 3 cups.
Flour, 2 cups.
Melted butter, ½ cup.
Sugar, ¼ cup.
Hot water, ½ cup.
Soda, ½ teaspoon.
Salt, a pinch.

Mix ingredients well, dissolving soda in a little hot water. Roll very thin, sprinkle with sugar, cut in rounds and bake.

South African dessert.

Take whole oranges, make incision sufficient to squeeze out juice. Save this.
Soak oranges in weak salt water, or plain cold water 24 hours or over night. Drain. Cover with fresh water and boil until they can be pierced with a straw. Put 2 cups of sugar to 1 cup of water to boil for syrup. When sufficiently done pour over oranges, set to boil until oranges are transparent then set aside to cool. serve with whipped or plain cream

Tutti-frutti.

Put into an earthen crock
½ pound of orange pulp. add
½ "

ENGLISH PLUM PUDDING.

Chopped suet, 1 cup.
Seeded raisins, 1 cup.
Currants, 1 cup.
Sliced citron, 1 cup.
Molasses, 1 cup.
Milk, 1 cup.
Flour, 3 cups.
Soda, 1 teaspoon.
Salt, ½ teaspoon.
Allspice, 1 teaspoon.
Cinnamon, 1 teaspoon.
Lemon, 1.

Mix molasses and milk, add soda, spice and salt. Next add flour, then suet, well-floured fruit and the juice of the lemon. Steam for 3 hours. *Mrs. P., Framingham.*

LEMON RICE PUDDING.

Milk, 1 pint.
Boiled rice, 1 cup.
Sugar, 1½ cups.
Eggs, 3.
Lemon, 1.

To the milk add the rice, ½ cup of sugar, the egg yolks, well beaten, and the grated rind of the lemon. Bake ½ hour or until the custard is set. Frost with a meringue made from the stiffly beaten egg whites, the remaining cup of sugar and the juice of the lemon. Spread over pudding, and return to the oven to brown lightly. Serve hot or cold. *Mrs. S. D., Wellesley.*

FRUITED APPLE PUDDING.

Tart apples.
Seedless raisins.
Citron.
Lemon peel.
Sugar.
Bread crumbs.

Peel and core enough apples to fill a deep baking dish. Fit them in snugly and fill in the holes with raisins, shredded citron and lemon peel. Dredge with sugar and pour over them half a cup of hot water. Bake in a slow oven until perfectly tender. Remove from oven and sprinkle lightly with bread crumbs, dust with sugar, dot with butter and bake 10 minutes longer. Serve with the following sauce: Thoroughly mix in a saucepan 1 tablespoon of flour and ½ cup of sugar. Pour over this a cup of boiling water and bring to a boil. Remove from the fire and pour this slowly, while stirring constantly, over one egg well beaten. Flavor with lemon juice or extract and serve piping hot with the pudding.

BATTER PUDDING WITH STRAWBERRY SAUCE.

Flour, 1½ cups.
Baking powder, 2 teaspoons.
Salt, ¼ teaspoon.
Eggs, 4.
Milk, 1 pint

Sift flour, salt and baking powder and add egg yolks, well beaten, and the milk. Lastly fold in the stiffly beaten egg whites. Bake in a hot oven and serve with strawberry sauce:

Powdered sugar, 1 cup.
Egg yolk, 1.
Butter, 2 tablespoons.
Fresh strawberries, 1 cup.

Mix and beat all well together and serve ice cold on the hot pudding.

APPLE DUMPLINGS.

Make a rich biscuit dough, roll thin and cut in squares. In the centre of each square place a medium sized apple, peeled and cored; fill cavity with sugar, cinnamon and a few raisins, bring dough up around apple to cover, making a round ball, and bake in a moderate oven 30 to 45 minutes or until apples are soft. Serve with nutmeg sauce or cream and sugar. *D. C., Salem,*

RUSSIAN PUDDING.

Prunes, 1 pound.
Sugar, 1 small cup.
Egg whites, 3.
Cracker crumbs, ½ cup.

Soak the prunes for 12 hours. Then boil till very tender with just enough water to cover, pour off water and put prunes through a coarse sieve, add sugar, cracker crumbs and egg whites, beaten stiff. Turn into buttered baking dish and bake for 20 minutes in quick oven. Serve hot or cold with plain or whipped cream.

ROLLED OATS PUDDING.

Rolled oats, 1 cup.
Sugar, ½ cup.
Molasses, ½ cup
Egg, 1.
Milk, 1 quart.
Cinnamon, ½ teaspoon.
Salt.

Mix all thoroughly, beating the egg, pour into buttered baking dish and bake 1½ hours in a slow oven. Serve with whipped cream. *M. L. P., Framingham.*

NEW ENGLAND CRACKER PUDDING.

(An Old Recipe)

Milk, 2 quarts.
Soda Crackers, 8.
Eggs, 2.
Sugar, 1 cup.
Molasses, ½ cup.
Butter, 2 tablespoons.
Salt, ½ teaspoon.
Cinnamon, 1 teaspoon.
Clove, ¼ teaspoon.
Nutmeg, ¼ teaspoon.
Raisins, ½ pound.

Scald the milk, with the crackers rolled fine. When cool add the eggs, well beaten, and the other ingredients in the order given, chopping the raisins before adding. Bake five hours in a slow oven. *C. E. L., Newburyport.*

STEAMED STRAWBERRIES.

Butter, 4 ounces.
Sugar, 1 ounce.
Flour, 2 ounces.
Strawberries, ½ cup.
Soda, ½ teaspoon.

Cream butter and sugar and gradually work in flour till very smooth. Stir in the strawberries, which should be cooked with sugar till thick, and lastly add soda. Steam in a buttered mold for 4 hours. Serve with foamy or strawberry sauce.

DATE PUDDING.

Sour milk, 1 cup.
Soda, 1 teaspoon.
Salt, ½ teaspoon.
Sugar, 2-3 cup.
Chopped suet, 1 cup.
Dates, 1 pound.
English walnut meats, 1 pound.
Flour.

Mix ingredients in order given, chopping suet, dates and nut meats. Add flour enough to make a stiff batter. Steam 2 or 3 hours. May be kept well and re-steamed at any time. Serve with whipped cream or the following sauce:

Sugar, 1 cup.
Flour, 1 tablespoon.
Butter, 2-3 cup.
Water.
Lemon extract.

Mix sugar and flour with melted butter and add a little water. Bring to a boil and add more water till of right consistency. Flavor and serve hot.

WHITE SUET PUDDING.

Suet, 1½ cups.
Flour, 2 cups.
Salt, 1 teaspoon.
Baking powder, ½ teaspoon.
Egg, 1.
Milk.

Chop suet, and add remaining ingredients in order given, with milk enough to make a stiff batter. Butter the top part of a 2 quart double boiler and steam pudding over hot water for 2 hours. Or tie in a pudding cloth and boil for 2 hours. Serve piping hot with butter and brown sugar. *Mrs. R. H. U., Brookline.*

STEAMED CHOCOLATE PUDDING.

Eggs, 2.
Sugar, 1 cup.
Unsweetened chocolate, 2 squares.
Milk, 1 cup.
Flour, 2 cups.
Baking powder, 2 teaspoons.
Melted butter, 2 tablespoons.
Salt, a pinch.

Melt the chocolate and add it to the well beaten eggs and sugar. Add milk and flour sifted with the baking powder and salt. Last of all beat in melted butter. Steam for 2 hours. Serve with the following sauce:

Egg, 1.
Sugar, 1 cup.
Milk, ¼ cup.
Heavy cream, ½ pint.
Flavoring.

Beat egg very light, add sugar and stir in milk. Whip the cream and beat into first mixture, then flavor to taste.

CRANBERRY PUDDING.

Cooked cranberries, 1 quart.
Dry bread crumbs, 1 quart.
Sugar, 2 cups.
Orange juice, ½ cup.
Grated orange rind.
Butter, 2 tablespoons.

Butter a pudding dish and put into it a layer of crumbs, then one of berries and one of sugar, continuing until the dish is full and having a layer of crumbs on top; pour over the pudding the orange juice and sprinkle with bits of orange peel and small pieces of butter; cover the pudding and bake for 30 minutes, then remove the cover and let the pudding brown; serve with either hard or liquid sauce.

APPLE BATTER PUDDING.

Apples, 6.
Sugar.
Butter.
Cinnamon.
Lemon, 1.
Milk, 1 pint.
Eggs, 3.
Sugar, 1 tablespoon.
Salt, ½ teaspoon.
Flour, 2 cups.
Baking powder, 2 teaspoons.

Peel and core apples and arrange in a buttered baking dish. Fill cavities with butter, sugar, cinnamon, and the grated rind of the lemon. Make a stiff batter of the remaining ingredients and pour over apples. Bake for 1 hour and serve with nutmeg sauce or cream.

PUMPKIN PUDDING.

Pumpkin, 1 pint.
Cream, 1 pint.
Butter, ¼ cup.
Sugar, 1 cup.
Salt, ½ teaspoon.
Lemon extract, 1 teaspoon.
Cinnamon, 1 teaspoon.
Clove, 1 teaspoon.
Nutmeg, 1 teaspoon.
Eggs, 6.

Steam pumpkin till tender, pass through sieve and measure. Add remaining ingredients in order given, beating eggs well before adding. Mix thoroughly and bake in a buttered baking dish for 40 or 45 minutes. Serve hot or cold with whipped cream or cream and sugar.

COCOANUT CRUMB PUDDING.

Shredded cocoanut, ½ cup.
Butter, 1 tablespoon.
Soft bread crumbs, 1 cup.
Milk, 2 cups.
Eggs, 2.
Sugar, 1-3 cup.
Salt.
Lemon juice or extract, 1 teaspoon.

Add cocoanut and butter, melted, to bread crumbs. Pour over this one cup of the milk and let stand for 1 hour. Add the well beaten yolks of the eggs, the sugar, the second cup of milk, pinch of salt and lemon juice. Bake in a buttered pudding dish about ¾ of an hour or until firm. Cover with a meringue, made of the whites of the eggs flavored with lemon, and brown. May be served hot or cold.

BROWN BETTY.

Bread crumbs, 1 cup.
Sugar, ½ cup.
Chopped sour apples, 2 cups.
Raisins, 1 cup.
Butter, 2 tablespoons.

Butter well a deep pudding dish and put into it a layer of the apple, and raisins, a sprinkle of sugar, a layer of bread crumbs and a few bits of butter. Proceed in the same order till all materials are used, having the last layer one of bread crumbs. Cover closely and bake 45 minutes in a moderate oven, then uncover and brown. Serve hot or cold with hard sauce.

QUINCE PUDDING.

Quinces, 2 cups.
Sugar, 2 cups.
Cracker crumbs, 2 cups.
Egg, 1.
Salt, ½ teaspoon.
Butter, 1 tablespoon.
Water, 1 cup.

Peel quinces and cut fine, then measure. Add sugar, crumbs, seasoning and well beaten egg. Dot over with butter and pour water over all. Bake 1 hour. *I. B. Content.*

ORANGE ROLYPOLY.

Biscuit dough.
Large oranges, 4.
Butter, 2 tablespoons.
Sugar.

Make an ordinary light biscuit dough, roll out ½ inch thick and spread with the pulp of the oranges cut fine. Sprinkle the fruit well with sugar, the grated rind of one orange and the butter cut in bits. Roll up, tie in cloth dredged with flour and boil 1½ hours. Serve with the following pudding sauce:

ORANGE PUDDING SAUCE.

Cornstarch, 1 tablespoon.
Butter, 1 tablespoon.
Sugar, 2 tablespoons.
Grapefruit juice, 1 tablespoon.
Orange juice, ½ pint.

Blend cornstarch into butter which is melted but not hot. Add gradually the sugar and fruit juice. Stir over fire till all is hot. Let simmer 5 minutes and serve at once.

EAST INDIAN PUDDING.

Bread crumbs, 3 cups.
Butter, 1 tablespoon.
Salt, ¼ teaspoon.
Eggs, 5.
Honey, 4 tablespoons.
Cinnamon, ½ teaspoon.
Raisins, ½ cup.

Soak bread crumbs in cold water for 15 minutes. Drain off water and squeeze crumbs dry, mix well with softened butter, season and add well beaten egg yolks, honey, spice and raisins. Mix well and bake in buttered baking dish for 25 minutes. Spread with meringue made from egg whites and a little sugar and lemon juice and brown slightly.

POMPADOUR PUDDING.

Bread crumbs, 2 ounces.
Cream, 1-3 pint.
Suet, 5 ounces.
Flour, 1 ounce.
Macaroons, 2 ounces.
Candied peel or preserved cherries, 2 ounces.
Lemon sugar.
Nutmeg, a pinch.
Egg yolks, 4.
Seeded raisins, 2 ounces.
Brandy, 1 glass.

Bring the cream to a boil and pour it over the bread crumbs. Let cool and beat in the remaining ingredients in the order given. Pour into a mold and steam. Serve with a rich custard sauce flavored with orange juice.

BANANA PUFF PUDDING.

Flour, 1 cup.
Salt, a pinch.
Milk, ½ cup.
Brown sugar, 2-3 cup.
Baking powder, 1 teaspoon.
Eggs, 2.
Bananas, 3.
Lemon, ½.

Sift flour, salt and baking powder, beat and add eggs, and milk to form a light batter. Peel, scrape and slice the bananas, squeeze the juice of the lemon over them and let stand 10 minutes. Pour the batter into a buttered baking dish then put in the fruit and sprinkle over the brown sugar. Bake in a moderate oven for ½ hour and serve plain or with sugar sauce, as desired.

PRUNE AND APPLE PUDDING.

Prunes, 1 pound.
Sliced apples, 1 pound.
Sugar, 4 tablespoons.
Lemon, 1.
Nutmeg, ½ teaspoon.
Clove, ½ teaspoon.
Cinnamon, 1 teaspoon.
Biscuit dough.

Soak the prunes over night, then stew until tender and remove the stones. Mix with the thinly sliced apples and put all in a buttered baking dish. Sprinkle over with the sugar, spices, and the grated rind of the lemon, cover with a rich biscuit crust and bake. Serve hot with whipped cream.

ALMOND PUDDING.

Almonds, ½ pound.
Eggs, 6.
Sugar, 1 cup.
Lemon juice, 2 tablespoons.
Cake crumbs, 1 cup.

Pound the almonds fine in a mortar, add yolks of eggs beaten till thick and lemon colored, add sugar, lemon juice, cake crumbs and fold in the stiffly beaten egg whites. Bake in a slow oven for 30 minutes.

CORNMEAL AND FIG PUDDING.

Cornmeal, 1 cup.
Milk, 6 cups.
Eggs, 2.
Molasses, 1 cup.
Figs, 1 cup.
Salt, 1 teaspoon.

Cook cornmeal with 4 cups of milk, add finely chopped figs and salt. When mixture is cool add molasses, and eggs well beaten. Pour in baking dish and add without stirring the remaining milk. Bake in moderate oven for 3 hours.

SUNSHINE PUDDING.

Indian meal, 2 cups.
Flour, 1 cup.
Sugar, 1 cup.
Soda, 1 scant teaspoon.
Seeded raisins, ½ cup.
Chopped nuts, 1 cup.
Lemon, 1.
Boiling water.

Mix all together in a double boiler with boiling water enough to allow meal to swell, and boiling water in lower part. Boil 2 hours. Eat with any favorite sauce. *G., Boston.*

ENGLISH ORANGE MARMALADE PUDDING.

Bread crumbs, 2 cups.
Sugar, ½ cup.
Suet, 1 cup.
Eggs, 2.
Orange marmalade, 1 cup.
Flour, 2 tablespoons.
Baking powder, 2 teaspoons.
Milk.

Chop suet and beat eggs. Add milk to moisten all. Steam in a buttered mold for 2 hours. Serve with plain or hard sauce.

Mrs. H. J. K., Plymouth.

HONEYCOMB PUDDING.

Sugar, ½ cup.
Molasses, 1 cup.
Flour, 1½ cups.
Milk, ½ cup.
Butter, ½ cup.
Soda, 1 teaspoon.
Eggs, 4.

Beat together the sugar, molasses and flour. Heat the milk and butter and add the soda. Combine the mixtures and beat thoroughly. Add the eggs, well beaten, and beat again. Steam in buttered pudding mold 3 hours or bake 1½ hours. Serve with vanilla sauce.

EVE'S PUDDING.

Bread crumbs, 12 ounces.
Suet, 12 ounces.
Chopped apples, 12 ounces.
Currants, 12 ounces.
Eggs 4,.
Nutmeg, 1 teaspoon.
Lemon juice, ½ teaspoon.

Mix all well, beating eggs, and boil for 3 hours. Serve with a lemon pudding sauce.

SQUASH PUDDING.

Winter squash, 1.
Apples, 6.
Bread crumbs, 7 tablespoons.
Grated nutmeg, 1 teaspoon.
Salt, a pinch.
Sugar, ½ cup.
Eggs, 6.

Cut squash in pieces and steam until tender, drain and mash through a sieve, add apples stewed with sugar until soft and rubbed through a sieve. Mix well and add remaining ingredients, beating eggs well before adding. Bake 45 minutes. More sugar may be used is desired.

ENGLISH CARROT PUDDING.

Bread crumbs, ½ pound.
Suet, 4 ounces.
Seeded raisins, ¼ pound.
Carrots, ¾ pound.
Currants, ¾ pound.
Sugar, 3 ounces.
Eggs, 2.
Milk.
Nutmeg.

Boil the carrots until tender enough to mash to a pulp, add the remaining ingredients and moisten with enough milk to make a thick batter. Turn into a buttered dish and bake for 50 minutes. If it is desired to boil it, tie in a pudding cloth and boil for 2½ hours. Turn it out of the dish and dredge with powdered sugar.

A. W., Medford.

ENGLISH ARROWROOT PUDDING.

Milk, 1 quart.
Arrowroot, 3½ tablespoons.
Eggs, 4.
Sugar, 1 cup.
Nutmeg, 1 teaspoon.
Cinnamon, 1 teaspoon.

Boil the milk, add the arrowroot dissolved in a little cold water, and the sugar. Let reboil and remove from fire. Beat eggs slightly and add with the spices. Pour into a buttered baking dish and bake in a quick oven for 20 minutes. Sift 2 tablespoons of sugar over it and set back in oven to glaze. Eat cold.

Mme. X., Roxbury.

STRAWBERRY MERINGUE PUDDING.

Dry bread crumbs, 3 cups.
Milk, 1 quart.
Eggs, 4.
Melted butter, 1 tablespoon.
Sugar, ¾ cup.
Lemon, ½.
Salt, ½ teaspoon.
Powdered sugar, ½ cup.
Crushed strawberries, 1 cup.

Soak bread crumbs in milk. When soft add sugar, salt, beaten egg yolks, grated rind of the lemon, and butter. Mix and pour into a shallow baking dish. Bake in a moderate oven till set, about 30 minutes. When done cover the top with the crushed strawberries sweetened and heap with meringue made of the egg whites and powdered sugar. Brown in moderate oven.

STEAMED BLACKBERRY PUDDING.

Pastry flour, 2 cups.
Baking powder, 4 teaspoons.
Milk, 1 cup.
Butter, 2½ tablespoons.
Blackberries, 1 cup.
Salt, ½ tablespoon.

Mix and sift dry ingredients, rub in the butter with the finger tips, then add milk, mixing quickly. Dredge blackberries with flour and stir in lightly. Fill a buttered mold 2-3 full, cover tightly and let steam 1½ hours, adding more boiling water if necessary. Serve very hot with foamy sauce.

PRUNE PUFF.

Prunes, 2 cups.
Flour, 3 cups.
Baking powder, 3 teaspoons.
Salt, ½ teaspoon.
Melted butter, 2 teaspoons.
Milk, 1 cup.
Eggs, 2.

Place the stewed, stoned and sweetened prunes in a buttered baking dish, pour over them a batter made from the remaining ingredients. Bake till crust is light and well done. Eat with hard sauce or whipped cream.

CHERRY PUDDING.

Eggs, 2.
Milk, 1 cup.
Salt, ½ teaspoon.
Melted butter, 1 tablespoon.
Flour, 2 cups.
Baking powder, 2 teaspoons.
Cherries, 1 pint.

Separate eggs and to the beaten yolks add milk, salt, butter and flour, sifted with baking powder. Beat all together until smooth. Lastly fold in the beaten egg whites and 1 pint of stoned cherries cut in halves. Pour into a mold and boil for 1½ hours. Serve hot with cherry sauce.

PRUNE SNOWBALLS.

Prepare enough boiled rice to allow 2-3 of a cup to each person. Spread the rice slightly sweetened ½ inch thick over the bottom of small well greased molds or custard cups. Put 3 cooked and stoned prunes on the rice and fill up and cover with more rice. Steam for 10 minutes and serve hot with the thickened juice of the prunes.

PEACH PUDDING.

Flour, 2 tablespoons.
Sugar, 1 cup.
Water, 1 cup.
Peaches.
Butter.
Biscuit dough.

Mix flour and sugar. Pare and halve peaches and put a layer in a deep pudding dish, cover with half the sugar and flour, add a second layer of peaches, cover with remainder of sugar. Dot with bits of butter and pour the water over all. Cover with a rich biscuit dough, make 3 or 4 slits in crust, and bake in a fairly hot oven. Canned peaches may be used instead of fresh fruit if desired.

DATE SOUFFLE.

Egg whites, 4.
Sugar, ¼ cup.
Salt, a pinch.
Lemon juice, 3 teaspoons.
Dates, ½ pound.
Water, ½ cup.

Simmer the dates in water till very soft, then rub through a sieve. Beat egg whites till very stiff, beat in sugar and salt and add lemon juice and date puree. Mix lightly and bake in a buttered baking dish for ½ hour. Serve hot or cold with whipped cream.

CARROT PUDDING.

Mashed carrot, 1 large cup.
Eggs, 5.
Sugar, 2 ounces.
Butter, 2 ounces.
Cinnamon, 1 teaspoon.
Rose water, ½ teaspoon.

Boil carrots soft, then mash through a sieve, measure, add well beaten eggs, butter, cinnamon and rose water. Bake in a deep dish for 1 hour.

SWEET POTATO PUDDING.

Large sweet potatoes, 2.
Brown sugar.
Butter.
Hot water, ½ cup.
Cinnamon, 1 pinch.
Meringue.

Boil potatoes in their skins, peel and cut in lengthwise slices and arrange in a dish in layers with a generous sprinkle of brown sugar and a bit of butter between each one. Pour over hot water, add cinnamon and bake ½ hour. Cover with a rich meringue and brown delicately in the oven. Serve hot or cold.

PRUNE BROWN BETTY.

Entire wheat bread crumbs, 2 cups.
Prunes, 1 pound.
Brown sugar, 1 cup.
Cinnamon and nutmeg.
Butter, 3 tablespoons.
Hot milk, 1 cup.

Grease baking dish and sprinkle it thickly with crumbs, add a layer of stoned prunes which have soaked over night in warm water. Add a little sugar, butter and spices. Proceed till all ingredients are used with bread crumbs as top layer. Pour over milk, dot with butter, set aside for an hour, then bake till top is crisp and brown.

BLACKBERRY SLUMP.

Flour, 1 quart.
Baking powder, 2 teaspoons.
Eggs, 2.
Blackberries, 2 quarts.
Sugar, 1½ cups.
Water, 2 cups.
Milk.

Sift flour and baking powder 2 or 3 times. Stir in the well beaten eggs and add enough milk to make a stiff batter. Stew the blackberries with the sugar and water and when slightly soft drop in the batter molded into dumplings. Boil 20 minutes with the cover tightly fastened on. Serve with cream and sugar or plain sugar.

BERRY SHORTCAKE.

Flour, 1 quart.
Salt, ½ teaspoon.
Baking powder, 2 teaspoons.
Butter, 2 tablespoons.
Milk, 1 pint.
Berries.

Strawberries, raspberries or blackberries may be used. Sift dry ingredients together, rub in butter and add milk enough to make a dough which is soft but yet can be handled. Divide in half and shape each into a round, thin loaf pie-pan size. Put the 2 loaves together with bits of butter and a light sprinkle of flour between them. Bake on a buttered tin. Pick over berries, mash half of them and sprinkle with powdered sugar. Let stand ½ hour before needed. When cake is done divide it without breaking the disks and put berries between and on top. Dot over with spoonfuls of whipped cream and serve hot.

APPLE SLUMP.

Apples, 1 quart.
Sugar, ½ cup.
Molasses, 1 cup.
Butter, 1 tablespoon.
Water, 1 cup.
Cinnamon, ½ teaspoon.
Nutmeg, ½ teaspoon
Biscuit dough.

Peel, core and quarter apples, add sugar, molasses, butter, water and spices and bring to a boil. Cover with a good biscuit dough with a hole in the centre to let out steam, cover closely and boil till dough is cooked. *Peggy Bluenose.*

BAKED GOOSEBERRY PUDDING.

Gooseberry pulp, 1 pint.
Eggs, 3.
Butter, 1½ ounces.
Bread crumbs, ½ pint.
Sugar.

Remove tops and tails of 2 baskets of gooseberries. Wash well and place in a double boiler. Cook until soft and pulpy, then put through a coarse sieve and measure pulp. Beat eggs and add with butter, bread crumbs and sugar to taste. Beat all well, pour into a buttered baking dish and bake about 40 minutes. Make a good meringue, spread over pudding and brown lightly.

A. M. O., Watertown.

APPLE DESSERT CROQUETTES.

Sweet apple sauce, 2 cups.
Soft bread crumbs, ¾ cup.
Egg.
Cracker crumbs.

Mix well sweetened apple sauce and crumbs to make a paste that can be molded. More crumbs may be necessary. Form into croquettes, roll in crumbs, then in beaten egg, again in crumbs and fry to a golden brown in deep hot fat. Drain and roll in powdered sugar. Serve with a sweet sauce.

STUFFED BAKED APPLES.

Peel large sweet apples and remove cores. Fill with a mixture of finely chopped raisins, nuts, cinnamon and sugar and bake in oven until tender with a little water in the baking pan. Baste frequently. When cold put a spoonful of whipped cream on each apple and serve.

GRAPE SOUFFLE.

Grapes, 1 pint.
Eggs, 4.
Milk, 1 cup.
Flour, 2 cups.
Butter, ¼ pound.

Pick over and wash the grapes and dredge with flour. For the batter beat eggs separately until light. Mix with the yolks the milk and flour sifted twice, add butter beaten to a cream and fold in stiffly beaten egg whites. Stir in grapes and immediately turn into buttered baking dish. Bake in a moderate oven. Or turn into pudding cloth and boil for 3 hours. Serve with wine or grape juice sauce.

QUINCE SOUFFLE.

Quinces, 7.
Eggs, 4.
Milk, 1 pint.
Sugar, ½ cup.
Cinnamon, ¼ teaspoon.
Ginger, ¼ teaspoon.

Pare, core and quarter the quinces, boil until soft, then drain and rub through a sieve. Add the well beaten yolks of the eggs, the milk, sugar and spices. Bake in a buttered baking dish. When almost done spread over with a meringue made from the egg whites sweetened with 4 tablespoons of sugar and brown in the oven. Eat hot or cold.

STEAMED CHERRY CUPS.

Flour, 2 cups.
Baking powder, 2 teaspoons.
Salt, ½ teaspoon.
Cold water.
Canned cherries.
Sweetened cream.

Sift the flour, baking powder and salt together several times and mix to a soft dough with cold water. Butter some custard cups, drop in a little of the dough then add a tablespoon of the cherries, cover with more dough and place in a steamer. Cover and steam in the oven for 30 minutes. Serve with sweetened cream or a sauce of the cherry juice thickened with cornstarch.

BAKED QUINCES.

Wash and core fine quinces and arrange in shallow baking pan, filling centres with sugar and cinnamon. Add an inch of water and tightly cover with a second pan. Bake until tender, remove cover and brown slightly.

LEMON DUMPLINGS.

Bread crumbs, ½ pound.
Suet, ½ pound.
Sugar, ½ pound.
Eggs, 2.
Salt, a pinch.
Lemon, 1.

Mix all together, beating eggs thoroughly and using the grated rind and juice of the lemon. Make into six dumplings, boil from 15 to 20 minutes and serve with wine or lemon sauce.

Mme. X., Roxbury.

SPICED PEARS.

Large pears, 2.
Water, ½ cup.
Vinegar, 1 tablespoon.
Stick cinnamon, 1 small piece.
Cloves, 2.
Allspice, 2.
Brown sugar, 2 tablespoons.

Pare and slice fruit and add remaining ingredients. Boil 30 minutes. Serve cold with whipped cream.

HOMINY PUFFS.

Cooked hominy, 1 cup.
Flour, 1 cup.
Milk, 1 1-3 cups.
Eggs, 4.
Salt, ½ teaspoon.
Custard or fruit filling.

Mix flour and salt with hominy. Beat very light and add milk. Add this to hominy mixture. Beat until light and bake in greased gem tins in a moderate oven about 40 minutes or until a golden brown. They will be hollow and should be filled with a custard or fruit filling. Serve with whipped cream.

FIG ROLL.

Whole wheat flour, 1 quart.
Baking powder, ½ teaspoon.
Butter, 1 tablespoon.
Egg, 1.
Figs, 10.
Milk, 1½ cups.

Sift flour and baking powder together, rub in butter and 1 egg beaten light. Make a soft dough with the milk. Roll out quickly ½ inch thick and cut in oval pieces. Brush with melted butter. Chop figs and spread on half of each piece. Fold over other half and seal with white of egg. Bake 20 minutes in a hot oven.

PEACH SOUFFLE.

Butter, 1 tablespoon.
Flour, 1 tablespoon.
Peaches, 1 can.
Bread crumbs, 2 cups.
Sugar, ½ cup.
Eggs, 3.

Melt the butter and stir in the flour until smooth. Add the syrup from the can of peaches with enough water to make 1 pint of liquid. Heat and stir in the bread crumbs. Cook for 3 minutes. Add sugar and 1 cup of the peaches, chopped. Remove mixture from fire and stir in well beaten egg yolks, then fold in carefully the whites, beaten very stiff. Pour all into a buttered baking dish and bake 40 minutes in a moderate oven.

STEAMED APPLES.

Prepare apples as for baking. Put in top of double boiler with 1 cup of water. Fill lower part with boiling water and steam for 25 minutes. Serve with cream and sugar.

Mother, South Weymouth.

LEMON SHORTCAKE.

Sugar, 1 cup.
Butter, ½ cup.
Egg, 1.
Lemon, 1.
Nutmeg, 1 teaspoon.
Boiling water, 3 tablespoons.

Make a good shortcake and pour over the layers the following sauce. Cream butter and sugar and stir in eggs beaten light, the juice and half the grated rind of the lemon, and the nutmeg. Beat hard for 10 minutes and add boiling water, a few drops at a time, stirring constantly. Cook in double boiler till hot and slightly thickened.

RHUBARB SHORTCAKE.

Diced rhubarb, 1 pint.
Oranges, 2.
Sugar.
Shortcake.
Whipped cream.

Place the rhubarb in a saucepan with the juice of the oranges and a teaspoon of the grated rind. Simmer gently till tender, add sugar to taste and cook till quite thick. Remove from fire, cool and spread half the fruit between the layers of a shortcake that has been split open and buttered. Pour the rest over the top and pile on whipped cream. Serve at once.

MAPLE SHORTCAKE.

Flour, 2 cups.
Salt, ½ teaspoon.
Butter or lard, 3 tablespoons.
Milk.
Baking powder, 2 teaspoons.

Sift together flour, salt and baking powder, rub in shortening and mix with enough milk to make a soft dough. Knead very lightly and cut in two portions. Bake in layer cake pans, spreading the mixture evenly and brushing over with melted butter. Put the two layers together with the following filling:

Maple syrup, ¾ cup.
Butter, 1 tablespoon.
Egg whites, 2.
Whipped cream, ½ cup.
Vanilla, ¼ teaspoon.

Boil the syrup and butter until it will spin a thread, pour it on the stiffly beaten whites of the eggs, slowly beating all the time. When smooth add the whipped cream and flavoring.

GRANDMOTHER'S CUP CUSTARDS.

Egg, 1.
Sugar, 1 tablespoon.
Molasses, 1 tablespoon.
Salt, a pinch.
Milk, 1 pint.
Nutmeg.

Beat the egg and stir into it the sugar, molasses and salt, adding the milk and nutmeg last. Place in pan of water and bake in slow oven until creamy. Do not let them boil. Enough for 4 custards. *A. D. B., Brookline.*

ORANGE NUT CUSTARD.

Orange juice, 1 cup.
Grated rind, 2 oranges.
Sugar, 2 cups.
Cornstarch, 1 teaspoon.
Water, 2 tablespoons.
Eggs, 2.
Nut meats, 1 cup.

Scald the orange juice with the grated rind, add the sugar and cornstarch which have been blended in the water. Stir well and add beaten yolks of eggs. Remove from fire and fold in stiffly beaten egg whites and nut meats. Chill and serve.

BOILED CUSTARD.

Milk, 1 pint.
Eggs, 3.
Salt, a pinch.
Flavoring, ½ teaspoon.

Bring the milk with the salt to the scalding point in a double boiler, then take from fire and pour it onto the yolks of the eggs and the sugar which have been beaten together until creamy. Stir all the time. Replace on the fire and stir till the custard coats the spoon and is of the consistency of thick cream. Strain immediately into a cold dish and stir in flavoring. Vanilla, coffee, almond, rose or maraschino may be used. When entirely cold and about to be served fold in very lightly the stiffly beaten whites of the eggs, using a fork. Serve at once.

Care must be used in the cooking. Too much cooking will cause it to curdle and too little cooking will leave it thin and watery.

CARAMEL CUSTARD.

Sugar, ½ cup.
Cream, 1 pint.
Egg yolks, 4.

Melt the sugar on the top of the stove till it browns and begins to smoke. Then add it gradually, while stirring constantly, to the cream, which should be heated but not boiling. When cool add the well beaten yolks of the eggs, strain into custard cups or baking dish and steam for 10 minutes.

SOUFFLE CUSTARD.

Flour, ½ cup.
Milk, 1 pint.
Salt, tiny pinch.
Butter, 2 tablespoons.
Sugar, 2 tablespoons.
Eggs, 5.

Mix the flour, sugar and salt to a paste with a bit of cold milk. Turn this quickly into a pint of scalding milk on the fire and stir rapidly till thick and smooth. Cover and let cook for 10 minutes. Add the butter, cut in bits, and the beaten egg yolks. Stir for a moment longer, then cover and set aside for 10 minutes. Whip the egg whites until stiff and beat them lightly into the custard, turn into a pudding dish set in a pan of water and bake. Have the oven very hot and serve immediately when done as it soon falls.

CHOCOLATE RICE CUSTARD.

Unsweetened chocolate, 1 square.
Milk, 2 cups.
Brown sugar, 1 cup.
Salt, 1 teaspoon.
Eggs, 3.
Boiled rice, 1½ cups.
Vanilla extract, 3 drops.

Melt chocolate in double boiler, add milk, sugar and salt, and heat all together well. Pour this custard over the rice in a baking dish, add the eggs, beaten light, and vanilla and stir all well. Bake till it puffs up nicely and serve at once with sweetened or whipped cream.

Grandmother Nell.

ORANGE CREAM CUSTARD.

Cornstarch, 2 tablespoons.
Sugar, 1 cup.
Oranges, 4.
Lemon, 1.
Egg yolk, 1.
Boiling water, 2 cups.
Butter, size of a walnut.

Mix cornstarch and sugar, add juice of 2 oranges and the lemon and grated rind of one orange. Stir till smooth, add well beaten egg yolk and water. Cook in double boiler. Pour onto the pulp of the other 2 oranges which have been cut fine and allowed to stand covered with powdered sugar for ½ hour. Chill thoroughly and serve with whipped cream.

CHOCOLATE CUSTARD PUDDING.

Bread, 2 slices.
Boiling water, 1 cup.
Cocoa, 2 heaping tablespoons.
Salt, a pinch.
Milk, 2 cups.
Sugar, ¾ cup.
Eggs, 2.
Vanilla, 1 teaspoon.

Crumble the bread, add boiling water and mash with a potato masher. Into this stir the cocoa. Make a custard of the milk, warmed, sugar, beaten eggs and salt, and pour over first mixture. Flavor with vanilla and pour into a baking dish or custard cups. Set in a pan of hot water and bake in a slow oven from 1½ to 2 hours. Test with a silver knife as for any custard. Serve cold with plain or whipped cream.

Crank on Cooking, Arlington Heights.

BAKED CUSTARD.

Use the same proportions as for Boiled Custard. When the scalded milk has been poured into the sugar and eggs, beaten to a cream, turn into a pudding dish or custard cups, grate nutmeg over the top and stand in a pan of water. Bake in a slow oven until firm or until a silver knife run into it comes out clean. It must be watched, as too much cooking will cause it to separate.

CHOCOLATE SOUFFLE.

Unsweetened chocolate, ½ cake.
Butter, 1 cup.
Milk, 1 quart.
Sugar, 2 cups.
Bread crumbs, 1 pint.
Nutmeg, a pinch.
Eggs, 4.
Seeded raisins, 1 cup.
Blanched almonds, 1 cup.

Boil the chocolate in the milk till dissolved, then pour over the bread crumbs and let stand 1 hour. Mash through a sieve till perfectly smooth and add the well beaten eggs, butter, sugar, spice and fruit, slightly chopped. Steam 1 hour and serve with whipped cream. *Cookie, Brighton.*

RASPBERRY WHIP.

Egg whites, 3.
Powdered sugar, 1 cup.
Mashed raspberries, 1½ cups.
Whole raspberries, 1 cup.
Granulated sugar.

Beat the egg whites till very stiff, then beat in the mashed raspberries and powdered sugar. Cover the whole raspberries with granulated sugar. Let them stand for ½ hour and then put some into each dessert glass. Pile it full of the whip and serve ice cold.

BAKED BANANAS.

Bananas, 6.
Sugar, 1-3 cup.
Melted butter, 2 tablespoons.
Lemon juice, 2 tablespoons.

Remove skins from bananas, scrape, cut in halves lengthwise and arrange in a shallow pan. Mix butter, sugar and lemon juice, and baste bananas with half this mixture. Bake 20 minutes in a slow oven, basting during the baking with remaining mixture.

ORANGE FOOL.

Oranges, 6.
Eggs, 3.
Cream, 2 cups.
Sugar.
Nutmeg, a pinch.

Whip cream and beat eggs. Mix and beat in juice of the oranges, add sugar to taste and nutmeg. Cook in double boiler till thick, stirring constantly. Then remove, cool and chill before serving.

COFFEE WHIP.

Flour, 3 tablespoons.
Sugar, 4 tablespoons.
Clear coffee, 2 cups.
Egg whites, 2.

Mix flour and sugar and dissolve with a little of the coffee. When well blended add rest of coffee and cook in double boiler until thick. When partly cool fold in stiffly beaten egg whites and chill. Serve with whipped cream.

Mrs. C. W., Jamaica Plain.

CREAM RICE PUDDING.

Rice, ½ cup.
Salt, a pinch.
Milk, 1 quart.
Sugar, ¾ cup.
Flavoring.
Whipped cream.
Maraschino cherries.

Wash rice thoroughly and put in double boiler with milk and salt. Cook until tender, then add the sugar. Cool and add flavoring, either vanilla or orange extract. Chill and serve with whipped cream into which have been beaten chopped maraschino cherries with a little of their juice.

CHOCOLATE RICE PUDDING.

Milk, 1 pint.
Rice, ¾ cup.
Salt, ½ teaspoon.
Vanilla, 2 teaspoons.
Hot water, 1 pint.
Butter, 1 dessertspoon.
Cocoa, 2 tablespoons.
Sugar, 1 cup.

Mix milk, water, rice, salt and cocoa, and cook slowly in double boiler for 2 hours. Add remaining ingredients and cook ½ hour longer. Serve hot with whipped cream.

P. H. G., Wollaston.

SCALLOPED BANANAS.

Bananas, 6.
Salt, 1 teaspoon.
Bread crumbs, 1 cup.
Brown sugar, ½ cup.
Butter, 1 tablespoon.
Water, ½ cup.

Skin, scrape and slice the bananas. Butter a baking dish, put in half the bananas and sprinkle with half the salt, sugar and bread crumbs. Add the remaining bananas and sprinkle with the rest of the salt, sugar and bread crumbs. Divide the butter in bits and put over the top. Pour over all the water, cover and put in a moderate oven for 20 minutes. Uncover and bake for 20 minutes more or until nicely browned.

BANANA WHIP.

Large bananas, 3.
Lemon juice, 2 tablespoons.
Sugar, 1 cup.
Grated lemon rind, 1 teaspoon.
Granulated gelatine, 2 tablespoons.
Boiling water, 2 cups.

Soak gelatine in ¼ cup of cold water for 15 minutes. Dissolve in boiling water, add sugar, lemon juice and rind. Set in pan of ice water. The bananas should be very ripe, skin them, scrape and put through a coarse sieve. When jelly is cold beat it till light, add banana pulp and beat again. Pile into a glass dish and serve with whipped cream or cold cocoa sauce.

PINEAPPLE PUDDING.

Pineapple, 1.
Lemon juice, 2 teaspoons.
Lady fingers.
Sugar.

Peel and chop pineapple and cover with sugar. Let stand on ice for an hour, then drain off the juice and add to it the lemon juice. In the bottom of a buttered baking dish spread a layer of split lady fingers and over them pour a little of the prepared juice. Spread lady fingers with a layer of the pineapple. Repeat layers till dish is filled, having soaked lady fingers on top. Set dish in a pan of hot water and bake, covered, in a steady oven for 1 hour. Uncover and brown lightly.

PINEAPPLE RICE PUDDING.

Rice, 1 cup.
Boiling water, 3 quarts.
Sugar, 1 cup.
Grated pineapple, 1½ cups.
Cream, 1 cup.

Wash rice and boil in water about 20 minutes. Drain in a colander and let cold water run through it to separate each grain. Add sugar, pineapple and cream whipped stiff. Chill thoroughly before serving.

PINEAPPLE CREAM.

Pineapple, 1 small can.
Marshmallows, ½ pound.
Cream, ½ pint.
Chopped nuts, ½ cup.

Soak marshmallows in pineapple juice for several hours, then mix with cream whipped stiff, add fruit diced and sprinkle nuts over all. *Commuter's Wife, Lawrence.*

MARSHMALLOW WHIP.

Marshmallows, ½ pound.
Heavy cream, 1 cup.
Candied cherries, ¼ cup.
English walnut meats, ½ cup.
Powdered sugar, 2 tablespoons.
Almond extract, 1 teaspoon.
Vanilla extract, 1 teaspoon.

Soak cherries in the almond and vanilla extracts for 1 hour, stirring occasionally, then cut in pieces. Chop nut meats and cut marshmallows in small pieces. Whip cream, add sugar and fold in the remaining ingredients. Chill and serve.

CHESTNUT CREAM.

Shelled French chestnuts, 1 pound.
Sugar.
Cream.
Vanilla.
Whipped Cream.

Boil the chestnuts till soft, changing the water twice. Drain and rub through a sieve when very tender. Moisten with cream to make smooth and soft. Add sugar to taste, a few drops of vanilla and serve in long stemmed glasses with a big spoonful of whipped cream on each.

DATE FLUFF.

Dates, 1 package. Sugar, ½ cup.
Eggs, 2.

Cover the dates with water, cook until soft and put through a colander. Add the sugar and the yolks of the eggs beaten. Cook for 3 minutes, stirring constantly. When cool stir in the whites of the eggs beaten stiff. Chill and serve with whipped cream.

Mrs. O. B. C., Cambridge.

PRUNE WHIP.

Prunes. Sugar, 2 tablespoons.
Egg whites, 2. Orange juice, 1 tablespoon.

Remove stones from stewed prunes and press through a fine sieve. Beat the egg whites stiff and add sugar, orange juice and 4 tablespoons of the prune pulp. Beat well together and pile in long stemmed glasses.

GRAPE JUICE PUDDING.

Flour, 1 tablespoon. Water, 2 cups.
Sugar, ½ cup. Grape juice, ½ pint.
Egg, 1.

Mix the flour and sugar, add water and boil 5 minutes. Remove from fire and add grape juice. Beat the egg, and pour over it the hot grape juice mixture. Stir well, chill and serve with sweetened whipped cream.

COCOANUT PUDDING.

Milk, 1 quart. Salt, 1¼ teaspoons.
Cornstarch, 3 tablespoons. Cocoanut, 1 cup.
Eggs, 4. Vanilla extract, 1 teaspoon.
Sugar, 1 cup.

Bring 1½ pints of the milk to the boiling point and add cornstarch moistened with the remainder of the milk. Beat yolks of eggs with ½ cup of sugar and salt. Add to the boiling milk with the cocoanut and vanilla extract. Pour into a buttered pudding dish. Beat the whites of the eggs stiff and dry and beat in the remaining ½ cup of sugar. Spread over top of pudding and brown lightly in the oven.

GRAPE AND FIG PUDDING.

Figs, 1 pound.
White grapes, 1 pound.
Water, 1 quart.
Cornstarch, 1 tablespoon.
Sugar, 1 cup.
Walnut meats, 1 cup.
Egg whites, 3.

Chop figs very fine, halve and seed the grapes and bring to a boil with water, sugar and chopped nut meats. Blend cornstarch in a little cold water and add, stirring constantly. Remove from fire and fold in the stiffly beaten egg whites. Pour into mold and chill. Serve with whipped cream. *I. B. Content.*

NORWEGIAN PRUNE PUDDING.

Prunes, ½ pound.
Cold water, 2 cups.
Sugar, 1 cup.
Stick cinnamon, 1 inch.
Boiling water, 1 1-3 cups.
Cornstarch, 1-3 cup.
Lemon juice, 1 tablespoon.

Wash prunes, soak one hour in cold water, then boil till soft and remove stones. Crack stones, remove meats and add to prunes with sugar, cinnamon and boiling water. Simmer all together for 10 minutes. Blend cornstarch with a little cold water and add slowly to prune mixture, stirring all the time. Remove cinnamon, add lemon juice and pour into a mold. Chill and serve with whipped cream. *Miss A. E. B., Jamaica Plain.*

LORD MAYOR'S TRIFLE.

Eggs, 4.
Sugar, 2 tablespoons.
Cornstarch, 1 tablespoon.
Milk, 1 pint.
Vanilla, 1 teaspoon.
Macaroons.
Fresh or canned fruit.
Jelly.
Whipped cream.

In the bottom of a glass dish arrange a layer of macaroons. Over these pour the juice from canned or fresh stewed fruit. When this is well soaked up spread over it a layer of the fruit. Over this pour a custard made by cooking milk, egg yolks, sugar and cornstarch in a double boiler till it thickens. Then fold in the egg whites beaten to a stiff froth. On this custard spread a layer of jelly, then pile high with a pint of whipped cream.

CANNED FRUIT CHARLOTTE.

Stale sponge cake.
Fruit, 1 quart can.
Egg whites, 3.
Powdered sugar, 3 tablespoons.

Line a glass dish with strips of cake. Drain the juice from the fruit and pour over as much as the cake will soak up. Place the fruit evenly over the cake. Beat the egg whites till stiff and dry, add gradually the sugar, beating all the time, and add enough of the fruit juice to flavor and color. Heap on the fruit and serve at once.

PRUNE SOUFFLE.

Prunes, ½ pound.
Powdered sugar, 3 tablespoons.
Eggs, 4.
Vanilla, 1 teaspoon.
Salt, a pinch.

Beat egg yolks and sugar to a light cream, add vanilla and mix with prunes which have been stewed, drained, stoned and quartered. Fold in lightly the stiffly beaten whites to which has been added the salt. Turn into a buttered baking dish and bake in a moderate oven. Serve with whipped cream.

GRAPE JUICE JELLY.

Gelatine, 1 tablespoon.
Cold water, ¼ cup.
Boiling water, ½ cup.
Lemon juice, 1 tablespoon.
Grape juice, 1 cup.
Sugar, ¼ cup.

Soak the gelatine in the cold water and when it is soft dissolve it with the boiling water. Add the strained lemon juice, grape juice and sugar. Less than ¼ of a cup of sugar may be used if the grape juice is very sweet. Pour in a mold, chill and serve with whipped cream.

STRAWBERRY CREAM.

Strawberries, 1 pint.
Sugar, 4 tablespoons.
Whipped cream, 1 pint.
Gelatine, ½ ounce.
Water, 1 gill.

Hull and mash the strawberries with the sugar. Rub through a sieve and mix well with the whipped cream. Dissolve the gelatine in the water, stir into the cream and pour into a mold that has been oiled lightly with oil of sweet almonds. Chill and serve with or without whipped cream.

WINE JELLY.

Egg white, 1.
Granulated gelatine, 1 tablespoon.
Water, 1 cup.
Sugar, 2 tablespoons.
Lemon juice, 3 tablespoons.
Cinnamon, 1 small stick.
Lemon rind, ½.
Sherry, 1-3 cup.

Put all the ingredients except the sherry into a saucepan, place on the stove and beat the mixture with an egg beater till it reaches the boiling point. Pull to one side, cover and leave for 10 minutes. Strain through cheese cloth, add the sherry and pour into mold, previously wet with cold water, to harden. Chill and serve with whipped cream.

STRAWBERRY SPONGE.

Gelatine, ½ box.
Water, ½ cup.
Boiling water, 1 cup.
Sugar, 1 cup.
Strawberry juice, 2 cups.
Egg whites, 4.
Strawberries, 1 cup.

Soak the gelatine in the cold water for ½ hour. Pour on the boiling water, add sugar and stir till dissolved. Add the strawberry juice and strain. Put on ice, stirring occasionally till it becomes thick. Then beat well with an egg beater, add the stiffly beaten egg whites, and beat all till smooth. Lastly turn in strawberries, which have been cut in quarters and sweetened. Pour into mold and chill. Serve with a custard sauce made with the yolks of the eggs.

ORANGE SUNSHINE.

Gelatine, 1½ tablespoons.
Cold water, ½ cup.
Boiling water, 1 cup.
Orange juice, 1¼ cups.
Egg, 1.
Sugar, ½ cup.
Lime, 1.

Soften gelatine in cold water. Place in saucepan with boiling water, orange juice, shell and white of egg, sugar, and juice of the lime. Beat till mixture boils, remove at once, cover and set on back of stove for 10 minutes, then strain through cheese cloth, and pour into mold. Chill and serve.

ORANGE AND GRAPEFRUIT CHARLOTTE.

Gelatine, ¼ box.
Cold water, ¼ cup.
Boiling water, ¼ cup.
Orange juice, ½ pint.
Grapefruit juice, 1 tablespoon.
Whipped cream, ¾ pint.
Lady fingers.

Soak gelatine in cold water for five minutes, pour on boiling water and stir till thoroughly dissolved. Add fruit juices, strained, and set aside to harden. When partly set fold and beat in whipped cream. Line a mold with lady fingers, pour in gelatine and set on ice to harden.

ORANGE AND APRICOT JELLY.

Gelatine, ½ box.
Apricot juice, 1 cup.
Cold water, ½ cup.
Orange juice, 1 cup.
Boiling water, 1 cup.
Sugar, 1 cup.
Lemon juice, 1 teaspoon.
Sliced apricots.

Soak gelatine in cold water and dissolve in boiling water. Add sugar and stir till dissolved, then add fruit juice, strained. Pour into a wet mold lined with slices of apricot. Serve with whipped cream.

COFFEE FLUMMERY.

Strong coffee, 1½ cups.
Milk, 1 cup.
Sugar, 2-3 cup.
Gelatine, 1 tablespoon.
Eggs, 3.
Salt, a pinch.
Vanilla.

Strain the cold coffee through muslin, stir in gelatine and let soak for ½ hour. Then add milk, sugar, salt and beaten egg yolks and cook till it thickens a litte. Remove from fire, add flavoring and fold in stiffly beaten egg whites. Turn into a mold and chill.

JELLIED ICED TEA.

Granulated gelatine, 1½ ounces.
Cold water, ½ cup.
Strong, hot tea, 1 pint.
Sugar, 1 cup.
Lemons, 2.

Soak gelatine in cold water for 1 hour, then dissolve in hot tea, add sugar and juice of the lemons, strain and place on ice to chill. Serve with whipped cream. *Dixie.*

EGYPTIAN JELLY.

Gelatine, ½ box.
Cold water, 1 cup.
Rice, ½ cup.
Figs, 2.
Dates, 4.
Preserved ginger, 3 pieces.
Lemon juice, 1 tablespoon.
Orange juice, 1 tablespoon.
Ginger juice, 1 dessertspoon.
Cream.
Powdered sugar, 2-3 cup.

Soak the gelatine in the cold water for ½ hour. Boil the rice in plenty of salted water for 25 minutes, and drain. Cut up the fruit, add the fruit juices and let stand ½ hour. Whip the cream stiff, add the sugar and gelatine which has been dissolved over hot water. Add fruit and rice and stir from the bottom up till it begins to stiffen. Turn into mold and chill.

CARAMEL SPONGE.

Sugar, ¾ cup.
Water, ¾ cup.
Gelatine, 1 tablespoon.
Cold water, 1 cup.
Lemon, 1.
Egg whites, 2.
Boiled custard.

Cook the sugar, stirring all the time, till it melts and caramels. Add the water and stir till well incorporated with the sugar. Soften the gelatine in the cold water and turn it into the hot sugar. Cool and add the strained juice of the lemon. Beat the egg whites till stiff and dry and gradually beat into the jelly with an egg beater. Beat occasionally till it will hold its shape, then turn into a mold. Serve with cold boiled custard.

RUSSIAN JELLY.

Gelatine, ½ box.
Cold water, ¼ cup.
Boiling water, 1 cup.
Sugar, 2-3 cup.
Orange juice, ¼ cup.
Sauterne, ½ cup.
Lemon juice, 1½ tablespoons.

Soak the gelatine in the cold water for half an hour, then dissolve in the boiling water, add sugar, sauterne and fruit juices. Cool slightly then set bowl in pan of ice water and beat with an egg beater till frothy and firm enough to mold. Turn into a mold and chill.

JELLIED APPLES.

Gelatine, 1 envelope.
Water, 1 quart.
Lemon, 1.
Sugar, 2 cups.
Apples, 2 quarts.

Soak the gelatine in 1 cup of the cold water for ½ hour. Boil the remaining 1½ pints of water, juice of the lemon and the sugar rapidly for 5 minutes, then add the apples previously peeled, quartered, and cored, a few at a time. Cook a few moments until tender. Drain and place in mold wet with cold water. Dissolve gelatine in hot liquid, pour over apples and set aside to chill. Serve with whipped cream. *Mother, South Weymouth.*

JELLIED BAKED APPLES.

Medium-sized apples, 6.
Gelatine, ¼ box.
Lemon juice.
Sugar.
Cloves.

Pare, core and bake the apples, sprinkling them with lemon juice and sugar, sticking each with one or two cloves and adding a little hot water before putting them in to bake. Bake slowly till they are perfectly soft, being careful that they do not lose their shape. When they are tender put each carefully in a mold a little larger than the apple. Add the gelatine softened with ½ cup cold water to the liquor in which the apples were baked, adding water and lemon juice to make a pint. Heat it, strain and pour over apples. Chill, unmold and serve with whipped cream.

PRUNES IN JELLY.

Prunes, ½ pound.
Granulated gelatine, 1 tablespoon.
Oranges, 2.
Lemon juice, ½ cup.
Sugar, 1 cup.

Remove stones and stems from stewed prunes and put in round mold. Dissolve the gelatine in the orange juice, add 1½ cups of the water in which the prunes were stewed, which should be boiling hot, the lemon juice and sugar. Pour over the prunes and when cool place on the ice to chill. Serve with whipped cream.

JELLIED PEACHES.

Large peaches, 12.
Gelatine, ½ box.
Sugar, 1½ cups.
Water, 1½ pints.

Soak gelatine in ½ cup of cold water 1 hour. Let sugar and water boil for 5 minutes. Pare peaches and cut in halves or quarters. Cook in syrup about 10 minutes or until tender. Remove from syrup and add gelatine, strain into a bowl and set in a pan of ice. When it begins to thicken dip peaches in gelatine and place them in a mold. When gelatine is thick pour over peaches and set away to chill. Serve with whipped cream.

KUMQUAT JELLY.

Kumquats.
Orange juice.
Sugar, ½ cup.
Sherry, 2 tablespoons.
Granulated gelatine, 1 tablespoon.

Wipe fruit, cut in very thin slices, remove seeds and cover with cold water. Let simmer for half an hour, strain and to the resulting liquid add orange juice to make 1¾ cups. Add the sugar, the sherry (sauterne may be used) and the gelatine which has first been soaked in ¼ cup of cold water. Dissolve sugar and gelatine thoroughly in hot liquid, then strain and pour into a wet mold to the depth of half an inch. When almost set arrange on it slices of kumquat cooked until soft in syrup. Add another layer of gelatine and so on till the mold is full. Chill, unmold and serve with whipped cream.

JELLIED STRAWBERRIES.

Strawberry juice and pulp, 1 cup.
Halved strawberries, 1 cup.
Boiling water, 1 cup.
Lemon juice, 1 tablespoon.
Gelatine, 2 tablespoons.
Cold water, 4 tablespoons.
Sugar, ¾ cup.

Soak gelatine in cold water for ½ hour, dissolve with boiling water. Add sugar and lemon juice, then the strawberry juice and mashed pulp. Set aside to cool and when beginning to set stir in the halved berries. Turn into a mold to chill. Serve with whipped cream.

JELLIED FIGS.

Figs, 1 cup.
Cold water, 1½ cups.
Sugar, ½ cup.
Gelatine, 1 envelope.
Water, 1 tablespoon.
Nut meats, 1½ cups.

Bring figs, cold water and sugar to a boil in a double boiler and cook for 10 minutes. Pour off the syrup. Soften the gelatine in the water and dissolve in the hot syrup. Chop figs fine, mix with meats chopped very fine and add both to syrup. Pour into a mold and chill. Serve with whipped cream.

CHOCOLATE PLUM PUDDING

Granulated gelatine, 1 envelope.
Cold water, ¾ cup.
Milk, 1 pint.
Unsweetened chocolate, 2 squares.
Sugar, 1 cup.
Salt.
Vanilla, ½ teaspoon.
Seeded raisins, 1 cup.
Nut meats, ¼ cup.
Currants, ½ cup.

Soak the gelatine in the cold water for half an hour. Put the milk in a double boiler, add the chocolate melted, the sugar, and a pinch of salt. Scald and remove from fire. Add gelatine and when it begins to set add vanilla, raisins, halved, nut meats, broken in small pieces, and currants. Chill thoroughly, turn out and garnish with whole nut meats. Serve with whipped cream.

PINEAPPLE SPONGE

Granulated gelatine, 1 envelope.
Water, ½ cup.
Egg whites, 2.
Heavy cream, ¼ cup.
Pineapple, 1 can.

Soften gelatine in water for ½ hour. Measure liquid from pineapple and add enough water to make 2 cups of liquid. Heat to the boiling point and pour over gelatine. Stir till dissolved, then set away to cool. When slightly stiff add beaten egg whites and cream, whipped stiff, and beat all hard with an egg beater. Add 1 cup of the pineapple diced and drained, place in a mold and chill thoroughly. Serve plain or with whipped cream.

Grandmother Nell.

PRINCESS PUDDING.

Eggs, 3.
Sugar, 1-3 cup.
Gelatine, ¾ tablespoon.
Boiling water, 3 tablespoons.
Lemon, 1.

Separate eggs. To the beaten yolks add sugar, 2 tablespoons of lemon juice and the grated rind of half the lemon. Soften the gelatine in a little cold water and dissolve it in the boiling water and add to first mixture. Beat constantly and when it begins to thicken fold in the stiffly beaten whites. Chill in a mold and serve with whipped cream.

GRAPE TAPIOCA.

Water, 2 cups.
Minute tapioca, 2 tablespoons.
Salt, a pinch.
Grape juice, 2 tablespoons.
Sugar, 1 heaping tablespoon.

Bring water to a boil and add tapioca and salt. Boil until clear, then add concentrated grape juice and sugar. Mix well and boil 2 minutes more. Serve cold with whipped cream.

RASPBERRY TAPIOCA PUDDING.

Tapioca, 1 cup.
Sugar, 1 cup.
Raspberries, 1 quart.
Water.

Soak tapioca in cold water to cover over night. Put half of it with ½ cup of sugar in a buttered baking dish and add the raspberries. Then add the other half of the tapioca with the remaining sugar. Cover with water ½ inch over top of pudding and bake slowly till clear.

CARAMEL TAPIOCA.

Milk, 2½ cups.
Minute tapioca, 2 tablespoons.
Sugar, 1¼ cups.
Eggs, 2.
Salt, ½ teaspoon.
Vanilla, 1 teaspoon.

Put milk in double boiler, heat, stir in tapioca until thick. Melt, dry, 2-3 cup of sugar until light brown, pour into milk carefully; beat yolks of eggs with remainder of sugar; pour milk on eggs and return to double boiler; cook 1 minute; remove from fire, add salt and vanilla. Make a meringue of whites of eggs and 1 tablespoon sugar, and put on custard.

INDIAN TAPIOCA PUDDING.

Milk, 1 quart.
Sugar, ½ cup.
Molasses, ½ cup.
Indian meal, 2 tablespoons.
Salt, 1 teaspoon.
Ginger, 1 teaspoon.
Minute tapioca, 3 tablespoons.

Scald the milk in a double boiler and stir into it the tapioca and meal mixed. Cook 10 minutes or until thickened. Remove from fire, add sugar, molasses, salt and ginger. Bake 1 hour and serve with whipped cream.

COFFEE TAPIOCA.

Cold coffee, 2 cups.
Sugar, ½ cup.
Minute tapioca, 2 tablespoons.
Cornstarch, 1 tablespoon.
Vanilla.

Soak tapioca in cold water for a few minutes then add to coffee and sugar. Put over fire and when it boils stir in cornstarch mixed with a little cold coffee. Add vanilla and turn into mold. Chill and serve with whipped cream.

MAPLE TAPIOCA CREAM.

Tapioca, ½ cup.
Milk, 1 pint.
Sugar, 1 cup.
Eggs, 2.
Maple sugar or syrup, 1 cup.
Salt, a pinch.

Soak tapioca in 1 cup of water over night. In the morning pour off water, add milk, sugar, egg yolks, well beaten, and salt. Heat and add maple sugar and let all cook in double boiler for 1 hour. Beat the egg whites stiff and fold in when mixture is cool. Serve with whipped cream.

TAPIOCA CREAM.

Milk, 1 quart.
Eggs, 2.
Salt, ½ teaspoon.
Vanilla or lemon extract, 1 teaspoon.
Sugar, 1 cup.
Minute tapioca, 3 tablespoons.

Heat milk in double boiler, add tapioca and salt and cook 15 minutes. Add sugar and beaten egg yolks. Cook till it thickens, then remove from fire, add egg whites, beaten stiff, and flavoring. Serve ice cold with whipped cream.

CREAMED APPLE TAPIOCA.

Minute tapioca, 2 tablespoons.
Milk, 1½ pints.
Eggs, 2.
Sugar, ½ cup.
Salt, a pinch.
Apples, 6.
Nutmeg.

Cook tapioca in the milk for 15 minutes, add the well beaten eggs, the sugar and salt. Remove from fire at once. Meanwhile pare and core the apples and slice thinly into a good sized baking dish. Sprinkle with sugar and nutmeg, pour over the tapioca custard and bake till apples are soft.

DATE TAPIOCA.

Granulated tapioca, 1½ tablespoons.
Sugar, 2 teaspoons.
Milk, 1 cup.
Dates, ¼ cup.
Egg, 1.
Salt, a pinch.

Cook tapioca, sugar and salt with milk in a double boiler for 20 minutes. Stone dates, chop fine, then measure and stir into tapioca with the well beaten egg yolk. Cook for a minute or two, then pour into baking dish. Make a meringue of the egg white with sugar, spread over top and brown delicately in moderate oven.

Dot, Cambridge.

HONEY TAPIOCA.

Minute tapioca, 2 tablespoons.
Milk, 1 cup.
Eggs, 2.
Honey, 2 tablespoons.
Salt, a pinch.
Vanilla extract, 1 teaspoon.

Cook tapioca with milk in a double boiler till transparent, stirring constantly. Add salt and well beaten egg yolks, sweetened with honey. Stir till mixture has thickened then add stiffly beaten egg whites and continue to stir for 3 minutes. Remove from fire and when cool stir in the flavoring. Serve cold with whipped cream.

RHUBARB TAPIOCA.

Rhubarb, 1 quart.
Sugar, 1 pint.
Boiling water.
Pearl tapioca, 2-3 cup.
Butter, 1 tablespoon.

Wash rhubarb and cut in small pieces, cook with sugar in double boiler till tender without stirring. Skim out the rhubarb and place in baking dish. To the remaining syrup add enough boiling water to make 1 quart. When boiling add tapioca. Let boil 1 hour, then pour over rhubarb, add butter and bake ½ hour. Serve with whipped cream or foamy sauce.

SWEDISH SAGO PUDDING.

Currants, 3 boxes.
Water.
Sugar, 1 pound.
Cinnamon, 1 stick.
Sugar, 1 pound.
Lemon, 1.
Sago, ½ pound.

Mash and strain the currants and add water to make 2 quarts of liquid. Stir in sugar, cinnamon and grated rind of lemon. Boil together till scum arises. Remove this, add sago and when melted and clear pour into molds. Set on ice and serve with whipped cream. *A. S., Worcester.*

FOAM SAUCE.

Sugar, 4 tablespoons.
Butter, 2 tablespoons.
Eggs, 2.
Sherry, 2 tablespoons.

Cream butter and sugar, add well beaten egg yolks and steam in double boiler till well mixed and hot. Just before serving fold in the stiffly beaten egg whites and the sherry. Beat thoroughly. One tablespoon of brandy may be used in place of the sherry if desired.

CIDER PUDDING SAUCE.

Flour, 1 tablespoon.
Butter, 2 tablespoons.
Brown sugar, 1 cup.
Cider, 2-3 cup.

Rub flour and butter together till smooth, add sugar and cider boiling hot. Simmer till smooth and creamy, stirring constantly. Serve at once.

BRANDY SAUCE.

Sugar, ½ cup.
Salt, ½ teaspoon.
Cornstarch, ½ tablespoon.
Boiling water, 1 cup.
Lemon juice, 1 tablespoon.
Brandy, 2 tablespoons.

Mix sugar, salt and cornstarch and blend until smooth with lemon juice and a few drops of cold water. Add slowly to boiling water, stirring constantly. Boil 5 minutes, add brandy and serve. May be colored with red vegetable coloring if desired.

MARSHMALLOW SAUCE.

Water, 1 cup.
Brown sugar, 1 cup.
Marshmallows, 1 large cup.
Vanilla, 1 teaspoon.

Boil sugar and water for 20 minutes, add marshmallows cut fine and beat to a cream. When slightly cool add vanilla. May be served hot or cold. *Mrs. A. K. J., South Boston.*

COCOA SAUCE.

Milk, 1 cup.
Cocoa, 1 tablespoon.
Sugar, 1 tablespoon.
Salt, a pinch.
Cornstarch, 1 teaspoon.

Heat milk to a boil. Mix dry ingredients and blend to a paste with a little cold milk, then slowly pour into boiling milk, stirring all the time. Cook till thickened. May be served hot or cold.

RAISIN SAUCE.

Raisins, 1 cup.
Cold water, 1½ cups.
Sugar, ½ cup.
Lemon, ½.

Cut raisins in quarters and stew in water till soft, add sugar and boil gently for 15 minutes. Add juice of the lemon, heat and serve.

ORANGE SAUCE

Butter, ¼ pound.
Egg yolks, 3.
Powdered sugar, 1 cup.
Orange, 1.

Cream butter till soft, add beaten egg yolks, sugar and grated rind and juice of the orange. Cook over hot water, stirring constantly, till thick and creamy.

MOLASSES SAUCE.

Molasses, 1 cup.
Water, ½ cup.
Butter, 1 tablespoon.
Salt, a pinch.
Vinegar, 3 tablespoons.
Cinnamon, ½ teaspoon.

Boil all together for 5 minutes, stirring constantly.

GOLDEN SAUCE.

Butter, ½ cup.
Powdered sugar, 1 cup.
Eggs, 3.

Cream butter, beat in sugar gradually and add egg yolks. Beat all till very light. Then add the stiffly beaten egg whites and beat for 5 minutes.

PUDDING SAUCE.

Egg, 1.
Powdered sugar, ¾ cup.
Cream, ¾ cup.
Salt.
Flavoring.

Beat the egg white stiff and fold in the sugar, add the yolk beaten very light, then the cream whipped till stiff, a pinch of salt and flavoring to taste.

FRUITED PUDDING SAUCE.

Butter, ½ cup.
Brown sugar, 1 cup.
Cream, 4 tablespoons.
Nut meats, 2 tablespoons.
Chopped figs or dates, 2 tablespoons.
Lemon extract, ½ teaspoon.

Cream butter and gradually beat in the sugar. When soft and creamy add the cream drop by drop. When well mixed add the fruit, nuts and flavoring. Serve with a steamed pudding.

SHERRY SAUCE.

Butter, ¼ cup.
Powdered sugar, 1 cup.
Egg whites, 2.
Boiling water, ½ cup.
Sherry, ½ cup.

Cream butter and mix in sugar, add 1 unbeaten egg white and beat all well. Add second egg white and beat till very light. Add sherry and boiling water, stand bowl in a saucepan of boiling water on stove and beat till foamy.

CHOCOLATE SAUCE.

Egg, 1.
Powdered sugar, ½ cup.
Whipped cream, ½ cup.
Chocolate, 1 square.

Add sugar to well beaten egg yolk, then chocolate melted over hot water. Beat egg white till stiff and add with whipped cream.

CHERRY SAUCE.

Flour, 2 tablespoons.
Sugar, ½ cup.
Boiling water, 1 cup.
Egg, 1.
Cherry juice, ½ cup.
Chopped cherries, ½ cup.

Mix flour and sugar and pour on boiling water. Stir and let boil a moment, then pour slowly over the beaten egg. Beat a moment then add cherry juice and cherries chopped fine.

Tousel Katy's

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Cover thickly bottom of bake dish & sliced apples, sugar & cinnamon. Over this put a biscuit dough. Bake slowly and serve & hard sauce and hot maple syrup.

Katy's -

Chocolate bread pudding -

Soak 1 pt. bread crumbs in 1 qt. milk one hour.

Melt 2 squares chocolate with 3 Tbs. sugar.

Add bread mixture gradually -

Beat 2 eggs with 3 Tbs. sugar and ½ tsp. salt. add to first mixture

Turn into buttered tin and bake 1 hour. Serve & whipped cream or sauce below.

Sauce - Katy's -

Cream ½ cup butter. add 1 cup powdered sugar. 2 tsp. milk drop by drops.

BAKED OMELET.

Milk, 1 pint.
Eggs, 4.
Flour, 2 tablespoons.
Salt and pepper.

Heat milk and stir in flour blended with a little cold water, seasoning, yolks of eggs, beaten till thick, and lastly stiffly beaten whites. Bake about 15 minutes and serve immediately.

COATED EGGS.

Cook as many eggs as desired until hard. Shell and coat each thickly with sausage meat. Roll in beaten egg, then in cracker crumbs and fry in deep hot fat till golden brown. Drain carefully and cut each one in half. Arrange on a platter with broiled bacon and parsley.

SCALLOPED EGGS.

Eggs, 6.
Butter, 2 tablespoons.
Flour, 1 tablespoon.
Milk, ½ cup.
Chopped parsley, 1 teaspoon.
Salt and pepper.
Bread crumbs.

Boil the eggs for 20 minutes, shell and cut in slices crosswise. Make a white sauce of the butter, flour, milk, parsley and seasoning. In a buttered baking dish place a layer of bread crumbs, cover with a layer of the egg, and moisten with some of the white sauce. Continue till all the egg is used. Cover with crumbs, dot with bits of butter and bake in a hot oven for 20 minutes.

EGGS IN POTATO CASES.

Large potatoes, 3.
Cream, 1 tablespoon.
Butter.
Pepper and salt.
Chopped meat.
Eggs, 6.
Buttered bread crumbs.

Wash potatoes, dry and bake until mealy, then cut each in half and scoop out the inside. Mash and mix well with the cream, add little butter, and seasoning. Line each potato case with a little chopped meat or sausage, drop in a poached egg, then cover and fill with mashed potato. Smooth over with a knife blade, sprinkle with buttered crumbs and put in oven till tops are browned. Chopped spinach may be used instead of the meat if desired.

JELLY OMELET.

Eggs, 3.
Cold cooked rice, 1 cup.
Milk, 2 tablespoons.
Salt, a pinch.
Currant jelly, 4 tablespoons.

Beat eggs separately till stiff, then fold whites into yolks, add the rice, milk and salt. Cook and when ready to fold spread with the jelly. Serve at once.

VERMICELLIED EGGS.

Eggs, 3.
Butter, 1 tablespoon.
Flour, 1 tablespoon.
Milk, 1 cup.
Salt and pepper.
Buttered toast.

Cook the eggs for half an hour, shell and separate whites and yolks. Make a white sauce with the butter, flour, milk and seasoning. Cut the whites of the eggs in medium sized pieces and add to the sauce. Pour over triangles of buttered toast. Rub the egg yolks through a sieve over the top and place in the oven for a moment to heat through.

TOMATO OMELET.

Tomatoes, 2.
Eggs, 4.
Salt and pepper.

Skin the tomatoes, cut in slices or cubes, fry in butter and drain on unglazed paper. Beat the eggs, season with salt and pepper and turn into a buttered omelet pan. When set put the fried tomatoes in the center and fold.

SWEDISH OMELET.

Eggs, 4.
Milk, 1 cup.
Salt, 1 teaspoon.
Pepper, a shake.
Flour, 1 tablespoon.
Butter, 1 tablespoon.
Grated cheese, ½ cup.

Blend together flour, milk and seasonings. Beat eggs very light and combine mixtures. Melt butter in a frying pan and when very hot turn in the mixture. Place in the lower part of a hot oven and when puffed up and browned on the bottom, set on upper grate of oven to brown slightly. Spread cheese over top and when it has melted fold over omelet, turn onto a hot platter and serve at once.

POTATO OMELET.

Cold mashed potato, 2 cups.
Salt and pepper.
Melted butter, 2 teaspoons.
Milk, 1-3 cup.

Mix ingredients and beat with an egg beater till light and free from lumps, then turn into a hot, greased omelet pan, brown and fold. Serve very hot.

CUP EGGS.

Butter six egg cups and dust into them some fine toasted bread crumbs. Drop a raw egg into each one and set the cups in a pan of boiling water till the whites are solid. Dust with hot crumbs, add a piece of butter the size of a pea to each and serve at once.

BAKED EGGS AND BACON.

Into a buttered baking dish break the desired number of eggs. Season with salt and pepper and sprinkle with coarse bread crumbs. Cut slices of bacon into little squares and sprinkle over the crumbs, add more crumbs and more bacon and bake for 10 minutes or until eggs are set.

BAKED CREAM OMELET.

Eggs, 6.
Butter, 1 tablespoon.
Flour, 1 tablespoon.
Salt, ½ teaspoon.
Milk, 1 cup.

Separate eggs and beat till yolks are very light and lemon-colored and whites are stiff and dry. Have ready a white sauce made from the butter, flour, milk and seasoning, simmered together, then allowed to cool. Fold in the egg yolks and then the whites and turn all into a buttered baking dish. Bake 20 minutes in a medium oven. Serve at once garnished with parsley.

SPANISH EGGS.

Tomatoes, 1 can.
Bread crumbs.
Green peppers, 2.
Onion, 1.
Butter and salt.
Eggs.

Heat tomatoes in a frying pan, thicken with bread crumbs and add chopped peppers and onion. Season to taste and let simmer gently for a few minutes. Carefully break on this the number of eggs desired. As the eggs cook baste them with the simmering tomato mixture until they are firm.

CHEESE BALLS.

American fairy cheese, 1½ cups.
Flour, 1 tablespoon.
Parmesan cheese, 1 tablespoon.
Salt and pepper.
Egg whites, 3.

Mix cheeses, flour and seasoning thoroughly and fold in stiffly beaten egg whites. Roll in crumbs and fry in deep hot fat. Serve at once.

CHEESE SOUFFLE.

Milk, ½ pint.
Bread crumbs, ½ cup.
Flour, 3 tablespoons.
Eggs, 2.
Grated cheese, ¼ pound.
Salt, ½ teaspoon.
Pepper, 1 shake.

Put milk in double boiler, add bread crumbs and flour moistened with a little cold milk. Stir and cook till it becomes a smooth paste, take from fire and add egg yolks, beaten, cheese, salt and pepper. Mix and fold in well-beaten egg whites. Bake in a quick oven 20 minutes.

BAKED WELSH RABBIT.

Mild cheese, 1 pound.
Bread crumbs.
Salt.
Paprika.
Butter.
Milk, 1½ cups.
Eggs, 3.

Slice cheese and put 1-3 of it over a layer of bread crumbs in the bottom of a buttered baking dish. Season and cover with crumbs. Put in another third of cheese, season and sprinkle with crumbs. Put in remaining cheese, sprinkle top with bits of butter and over all pour milk beaten with the eggs. Bake for 25 minutes.

CHEESE ROAST.

Grated cheese, 1¼ pints.
Bread crumbs, 2 cups.
Batter, ½ cup.
Onion, 1.
Water, 1½ cups.
Lemons, 4.
Nut meats, 1 cup.

Slice onion and cook in butter and water until tender. Mix cheese, crumbs, chopped nut meats and juice of the lemons, add onion water and pour into a deep buttered bread tin. Bake in a moderate oven.

BAKED CHEESE CUSTARD.

Grated cheese.
Bread.
Egg, 1.
Milk, 1½ cups.
Pepper and salt.

Fill a buttered baking dish with alternate layers of buttered bread cubes and grated cheese. Beat the egg, add milk and seasoning and pour over bread and cheese. Bake until firm.

PENNSYLVANIA COTTAGE CHEESE.

Pour thick sour milk or clabber into a large bowl and pour over it about half as much boiling water as there is milk, stirring quickly all the time. Let stand 5 minutes, then pour into a cheese bag and let drain for several hours. Then mix until soft with a little sweet cream, salt to taste and sprinkle over a little cayenne pepper.

S. G. M., Newton.

PLUM FONDU.

Damson plums, 2 cups.
Sugar, ¼ cup.
Boiled rice, 2 cups.
Melted butter, ½ cup.
Pepper and salt.
Eggs, 2.
Grated cheese, ½ cup.

Stone the plums and stew until tender with the sugar. Cool and add remaining ingredients. The rice should be freshly boiled and the eggs well beaten. Pour into a buttered baking dish and bake until a delicate brown. Serve with roast duck or leg of lamb.

8 lbs. pears - cut fine
4 " Sugar
Let stand over night
In morning add
pint vinegar 1/4 pint extract
4 lemons cut fine
Cook 3 hours or less

OYSTERS ROASTED IN SHELL.

Wash and wipe shells of large oysters and place directly over blaze with deeper shell downwards to catch the liquor when the oyster opens up with the heat. Serve hot after carefully removing the top shell, leaving the oyster in its juice in the deeper shell. Serve with a sauce made of melted butter, lemon juice and a dash of Worcestershire sauce.

DEVILLED OYSTERS.

Oysters, 12.
Mustard, ½ teaspoon.
Salt and pepper.
Egg yolks, 2.
Crumbs.

Drain, clean and dry the oysters. Mix egg yolks, mustard and seasoning to a paste. Roll oysters in this, then in bread crumbs and broil over a clear fire. *L. E. B., Roslindale.*

LOBSTER CUTLETS.

Cold boiled lobster, 2 cups.
Salt and pepper.
Minced parsley, 1 tablespoon.
Cream, 1 cup.
Melted butter, 1 tablespoon.
Sifted flour, 3 tablespoons.
Egg, 1.
Cracker dust.

Mince the lobster fine, add the salt, pepper and parsley. Stir into the cream, the butter and flour. Mix thoroughly and let boil up once, then cool. When cold mix with the lobster and form into chops, roll in egg and cracker dust and fry in hot lard. Drain, stick a claw in each and serve on a napkin garnished with cress and lemon quarters.

SCALLOPED OYSTERS.

Oysters, 1 quart.
Milk, 1 pint.
Butter, 1 scant cup.
Eggs, 2.
Pepper and Salt.
Crackers, 20.

Stir together milk, beaten eggs, butter, seasoning and crackers rolled fine. Add oysters and then liquor and mix all well together. Bake in buttered baking dish ¾ of an hour or until light brown.

Don't Worry.

SCALLOPED SCALLOPS.

Scallops, 1 pint.
Cracker crumbs, 1 cup.
Bread crumbs, ½ cup.
Melted butter, ½ cup.
Salt and pepper.
Cream, 6 tablespoons.

Wash and pick over the scallops. Mix the crumbs well with the butter and put a layer of them in a buttered baking dish, cover with a layer of scallops, season and add half the cream. Repeat, cover with crumbs and bake 25 minutes in a moderate oven.

DEVILLED SCALLOPS.

Scallops, 1 pint.
Butter, 2 tablespoons.
Salt and cayenne.
Egg yolks, 2.
Flour, 3 tablespoons.
Lemon juice, 1 tablespoon.
Cream, ¾ cup.
Buttered crumbs.

Pour boiling water over the scallops and let stand 3 minutes, drain and cut in quarters. Melt the butter and blend with it the flour, salt and cayenne till smooth. Add the lemon juice and cream and stir until it boils. Let it boil 3 minutes. Remove from fire and add egg yolks, beaten smooth, and prepared scallops. Put into buttered shells or ramekins, cover with buttered crumbs and bake until brown.

SALMON CUTLETS.

Salmon cutlets.
Salt.
Vinegar.
Parsley.

Cut the cutlets into slices ¾ of an inch thick. Then drop into cold water to which a teaspoon of salt and a tablespoon of vinegar for every quart has been added. When the water is boiling hard the cutlets are done. Serve garnished with parsley.

FRIED SCALLOPS.

Scallops.
Oil and Vinegar.
Cracker crumbs.
Yellow corn meal.

Rinse the scallops thoroughly and dry them on a clean cloth. Dip them in a little oil and vinegar, then roll in fine cracker crumbs, again in oil and vinegar and then in the corn meal. Fry in deep, hot fat until a golden brown.

CODFISH BALLS.

Cut-up potatoes, 1 quart.
Flaked codfish, 1 pint.
Butter size of a large egg.
Egg, 1.

Pare potatoes and cut in thick slices, strip dry salt cod from the bone into thin pieces, cover both with water and leave to soak over night. In the morning pour off water, put potatoes to boil until soft but not mushy. Pick over codfish and reject any hard bits. When potatoes are done drain them and with a large silver fork beat potatoes and fish together. Beat in the butter and when the mixture is a little cool add the well beaten egg and seasoning. When smooth and light mold into round or oval shape, fry in deep, hot lard. Do not dip in egg and crumbs. *Bay State.*

SALMON SOUFFLE.

Milk, 1 cup.
Bread crumbs, 6 tablespoons.
Butter, 1 tablespoon.
Eggs, 2.
Salt and pepper.
Salmon, ½ large can.

Heat milk with bread crumbs to the scalding point, remove from fire and add butter, salt, pepper and the two eggs slightly beaten. Return to the fire a moment till butter is melted, then add the fish flaked fine, pour all in buttered baking dish and bake till light and slightly browned. Serves four persons. May be made equally well with tuna fish. *Mrs. E. M. F., Revere.*

BOILED FRESH CODFISH.

Sew up the fish in cheese cloth and place in a kettle of rapidly boiling salted water For a 2½-pound fish allow about 20 minutes for boiling. When done remove cheese cloth carefully, place on a hot platter and serve with egg sauce.

BAKED CANNED SALMON.

Remove skin from a canned salmon steak, lay in a small baking pan and sprinkle with a little salt, pepper and chopped parsley. Spread with an inch thick layer of light, well seasoned mashed potato and sprinkle with buttered bread crumbs. Bake ½ hour in a hot oven, basting occasionally with a little melted butter and cream. Place on a platter and pour around it cream gravy.

FILLET OF WHITEFISH.

Whitefish.
Salt.
Bread crumbs.
Egg.
Pepper.
Parsley.

Scale and split the fish and separate into fillets. Season the fillets with salt and pepper. Dip in beaten egg, in bread crumbs and again in beaten egg. Put lard in the bottom of the baking dish. Then lay the fillets in it and bake 20 minutes. Draw off the grease and serve with parsley.

DEVILLED FISH.

Fish.
Bread crumbs.
Egg yolks, 2.
Oyster liquor or
Hot water.
Salt.
Paprika.
Onion juice.
Chopped parsley.
Butter.

Shred cold, cooked fish and mix it with half its quantity of bread crumbs. Blend these with the egg yolks and a little oyster liquor, if it can be had. If not use hot water. Season to taste with salt, paprika, onion juice and parsley. Put into buttered ramekins, or baking dish. Sprinkle the top with bread crumbs, dot with butter and bake in a quick oven until a light brown.

STEAMED SALMON.

Salmon, 1 large can.
Whipped cream, 1 cup.
Salt and cayenne.

With a silver fork pick the salmon into very fine flakes. Season well and beat into the whipped cream. Mix well and pour into one large mold or individual molds. Steam until firm and serve garnished with potato balls, slices of lemon and parsley. White sauce may be used instead of the whipped cream if desired.

CREAMED FINNAN HADDIE

Put fish into a baking pan, meat side down, cover with cold water and bring very slowly to the boiling point. Remove from fire and let stand until cold. Drain and separate into flakes. To 1½ cups of fish add 1 cup of good white sauce, heat well, season with pepper and add ½ teaspoon of chopped parsley.

BAKED BLUEFISH.

Bluefish.
Bread crumbs.
Salt.
Pepper.
Thyme.
Minced raw beef, 2 tablespoons.
Egg, 1.
Onion.
Chopped parsley.

Wipe, clean and dry fish. Then stuff with bread crumbs, salt, pepper, thyme, beef, beaten egg and enough lukewarm water to make a stiff mass. Sew up the fish and rub a little butter on the outside, put in a dripping pan, pour in a cup of clear broth, add a little grated onion and bake until tender. Remove the fish to a hot platter. To the stock add salt, and pepper, heat thoroughly. strain over the fish and garnish with parsley.

BAKED SHAD.

Shad.
Bread crumbs.
Butter.
Pepper.
Salt.
Egg, 1.
Potatoes.

The shad should be cleaned, washed and dried in the usual manner and then stuffed with bread crumbs, butter, pepper, salt and beaten egg mixed together. Put in a baking dish and over it lay slices of raw potatoes. Put in water to a depth of ½ inch in the bottom of the pan. Cover with a buttered paper and bake until well done. Strain the stock, thicken it and pour it over the fish and potatoes to serve.

BAKED HALIBUT.

Halibut.
Salt.
Pepper.
Milk.
Bread crumbs.

Clean fish. Rub with salt and pepper and put in a baking dish. Pour over it milk to a depth of 1 inch in the pan. Bake in a moderate oven for about an hour. Then remove the fish from the milk and take out bones and serve with drawn butter sauce to which chopped eggs have been added. Sprinkle over with browned buttered bread crumbs.

BAKED STUFFED HADDOCK.

Haddock, 4 pound.
Cracker crumbs, ½ cup.
Bread crumbs, ½ cup.
Melted butter, ¼ cup.
Chopped onion, 1 teaspoon.
Salt, ¼ teaspoon.
Pepper, ⅛ teaspoon.
Hot water, 1-3 cup.
Salt pork.
Egg sauce.

Grease a roaster well, wipe off fish and lay on side in pan, stuff and sew up. Rub all over with melted butter, dredge with flour. Cut five gashes in top side of fish and insert a strip of salt pork in each, lay more slices of salt pork about it in the pan, also slices of onion. Bake 1 hour and serve with an egg sauce.

For the stuffing, add melted butter to bread and cracker crumbs, onion, salt and pepper and lastly hot water. Mix to a paste.

TARTAR SAUCE.

Mayonnaise, 1 cup.
Capers, 1 tablespoon.
Gherkins, 2.
Parsley.
Olives, 3.

Add ¼ teaspoon of mustard in making the mayonnaise for tartar sauce. To this add the remaining ingredients, all chopped fine, using just enough parsley to give color. Any one of the ingredients may be omitted or more may be added, such as chopped green peppers, chopped water-cress or chopped onion.

TYROLIENNE SAUCE.

Tomato soup, 1 can.
Mayonnaise dressing, 1 cup.
Whipped cream, ½ cup.
Salt and paprika.

Boil soup without diluting for 5 minutes. Remove from fire, add mayonnaise dressing and cool. Fold in whipped cream and seasoning and chill. Serve with salad, cold meat or fish.

VINAIGRETTE SAUCE.

Salt, 1 saltspoon.
Water, 1 teaspoon.
Vinegar, 1 tablespoon.
Olive oil, 3 tablespoons.
Onion juice, ½ teaspoon.
Cayenne pepper, a dash.

Mix all together with an egg beater, chill, and serve with cold fish.

EGG SAUCE.

Butter, 1-3 cup. Hot water, 1 cup.
Flour, 2 tablespoons. Eggs, 2.
Salt and pepper.

Melt the butter in a saucepan, add flour and blend well. Then pour on gradually, stirring constantly, the hot water. Hard boil the eggs and chop fine. Add to sauce, season and serve.

VANILLA ICE CREAM.

Milk, 1 pint.
Sugar, 2 cups.
Flour, 1 large tablespoon.
Eggs, 2.
Vanilla extract, 1 tablespoon.
Cream, 1 quart.

Heat milk in double boiler till smoking hot and add well beaten eggs, flour and 1 cup of sugar blended together. Cook 20 minutes, stirring often. Remove from fire, cool, chill and add remaining sugar, vanilla and cream, well beaten. Freeze as usual. Makes 2 quarts.

CHOCOLATE FIG CREAM.

Milk, 2 cups.
Chocolate, 2 squares.
Sugar, 2 tablespoons.
Cinnamon, a pinch.
Egg white, 1.
Cream, ½ pint.
Powdered sugar, 2 tablespoons.
Vanilla.
Figs, 1 cup.

Scald milk, add melted chocolate, sugar and cinnamon. Cook till well mixed, remove from fire and when cold fold in egg white, beaten stiff, the cream whipped solid with powdered sugar. Flavor with vanilla and turn into a 2-quart freezer. Freeze slightly, then add figs and continue freezing until smooth.

CHOCOLATE ICE CREAM.

Chocolate, 3 squares.
Salt, a pinch.
Sugar, 1 cup.
Boiling water, 1 cup.
Milk, 1 quart.
Vanilla, 2 teaspoons.

Melt chocolate in double boiler, add salt and sugar and stir till sugar is melted. Add boiling water gradually, then remove from fire, stir in scalding hot milk and vanilla. Cool and freeze as usual.

MARSHMALLOW ICE CREAM.

Marshmallows, 1 box.
Cream, 1 pint.
Sugar, 3 tablespoons.
Orange flower water, 1 tablespoon.

Get a 10 cent box of marshmallows, shake as much powder as possible off them, wash quickly and cut up with fine scissors into ¼-inch bits. Soak them in the cream until thoroughly dissolved, add the sugar and flavoring and freeze.

PRUNE ICE CREAM.

Milk, 1 pint.
Eggs, 2.
Cream, ½ cup.
Brown sugar, ½ cup.
Prunes, 1 cup.
Sherry, 2 tablespoons.

Make custard of milk and eggs, add sugar, whip cream and add to custard when cold. Stew, drain, stone and chop prunes, stir into custard, add sherry and freeze.

FIG CREAM.

Figs, ½ pound.
Warm water, 1 cup.
Cream, 1 quart.
Sugar, 1 cup.

Chop figs very fine, cover with warm water and let stand for an hour. Scald the cream and sugar, add figs and water, press all through a coarse sieve, cool and freeze.

COFFEE ICE CREAM.

Milk, 1½ cups.
Powdered coffee, 1-3 cup.
Sugar, 1¼ cups.
Egg yolks, 3.
Salt, a pinch.
Cream, 4 cups.

Scald milk with coffee and add 1 cup of the sugar. Beat egg yolks, add remainder of sugar and salt. Combine mixtures and cook in a double boiler till mixture thickens. Cool and add cream, strain and freeze. Delicious served in halves of canteloupes.

Mrs. S. L., Dover.

QUICK STRAWBERRY CREAM.

Strawberries, 1 quart.
Sugar, 1 pint.
Thin cream, 1 quart.

Mash the strawberries with the sugar and let stand for an hour. Press through a sieve, add cream and freeze.

RASPBERRY ICE CREAM.

Raspberries, 1 quart.
Sugar, ½ pound.
Cinnamon, 1 teaspoon.
Cream, 1 pint.

Press the raspberries through a sieve and add to the cream, with the sugar and cinnamon. Put in freezer and turn till thick and smooth, then pack for 2 hours.

GINGER ICE CREAM.

Egg yolks, 8.
Sugar, 1½ cups.
Boiling milk, 2 cups.
Orange extract, 1 teaspoon.
Preserved ginger, 1 cup.
Lemon juice, 1 tablespoon.
Ginger syrup, 1 tablespoon.

Beat egg yolks to a thick cream and add sugar and remaining ingredients in order given. Chop ginger fine before adding.

PEACH ICE CREAM.

Peaches, 12.
Sugar, 1 cup.
Eggs, 2.
Cream, 1 quart.

Pare the peaches and chop fine, then mash thoroughly. Beat the eggs, add sugar and cream and heat together in a double boiler till it begins to thicken. Remove from fire, cool and freeze. When partly frozen add peach pulp and finish freezing. Pack and leave to ripen for 2 hours before serving.

CURRANT ICE CREAM.

Milk, 1 quart.
Sugar, ¾ cup.
Egg, 1.
Vanilla, 2 teaspoons.
Cream, 1 pint.
Currants, 1 pint.

Cook milk, sugar and well beaten egg in double boiler for 25 minutes. Cool, add vanilla and cream. Wash and stem the currants, sprinkle well with sugar and let stand 1 hour. Mash, and press through a fine sieve to remove seeds. Freeze cream mixture slightly, add currant juice and finish freezing.

FROZEN CUSTARD.

Egg yolks, 6.
Egg whites, 4.
Milk, 1 quart.
Salt, a pinch.
Sugar, ¾ cup.
Heavy cream, 1 pint.
Powdered sugar, 3 tablespoons.
Vanilla flavoring, 3 tablespoons.

Make a custard of the egg yolks, milk, salt and sugar and boil in a double boiler till of the right consistency. Let cool, then add the cream, egg whites, beaten stiff, with the powdered sugar, and vanilla. Stir all together and freeze. *Clara W., Boston.*

PINEAPPLE CREAM.

Canned pineapple, 1 cup.
Banana, 1.
Lemons, 3.
Sugar, 2 cups.
Milk, 2-3 quart.
Thick cream, ½ pint.

Chop pineapple and measure, mash banana fine, and extract the juice of the lemons. Mix ingredients in order given and freeze as for any ice cream. *C. W. B., Wollaston.*

FROZEN STRAWBERRIES.

Ripe strawberries, 3 quarts.
Sugar, 2 pints.
Heavy cream, 2 pints.
Egg whites, 2.

Wash berries, hull and place in a deep bowl. Add sugar and set in a warm place till they melt together, stirring carefully once in a while. Then add the cream and the stiffly beaten egg whites and freeze. Serve in glasses with a spoonful of whipped cream on top. Garnish with whole strawberries.

FROZEN PEACHES.

Peaches, 1 quart.
Sugar, 2 cups.
Water, 4 cups.
Lemon, 1.
Egg whites, 2, or cream, ½ pint.

Rub very ripe peaches through a sieve, add sugar, water and juice of the lemon. When sugar is dissolved freeze. When partly frozen stir in the stiffly beaten egg whites or the cream whipped.

CHOCOLATE MOUSSE.

Chocolate, 1 ounce.
Powdered sugar, ¼ cup.
Thin cream, ½ cup.
Granulated gelatine, ½ tablespoon.
Boiling water, 1½ tablespoons.
Sugar, ⅜ cup.
Vanilla, 1 teaspoon.
Whipped cream, 1 cup.

Melt chocolate, add powdered sugar and gradually the thin cream. Stir over the fire until the boiling point is reached, then add gelatine dissolved in boiling water, sugar and vanilla. Strain into bowl, set in cold water, stirring constantly until it thickens, then fold in stiffly whipped cream. Mold, pack in salt and let stand 4 hours or more. This recipe serves 4 people generously.

COFFEE MOUSSE.

Black coffee, ½ cup.
Powdered sugar, ½ cup.
Egg yolks, 4.
Vanilla, 1 teaspoon.
Heavy cream, 1 pint.

Add sugar, beaten egg yolks and flavoring to the coffee. Stir well together and add the cream whipped stiff. Put in mold and pack in salt and ice for 5 hours. *A. D. B., Brookline.*

HONEY MOUSSE.

Eggs, 4.
Strained honey, 1 cup.
Whipped cream, 1 pint.

Beat yolks of eggs till thick and stir in gradually the honey. Heat slowly until thick, stirring constantly. Remove from fire and when cool add egg whites, stiffly beaten, and the cream. Mix well and pack in a freezer. Freeze without stirring for 5 hours.

STRAWBERRY MOUSSE.

Strawberries, 1 quart.
Sugar, 1 cup.
Gelatine, 1 tablespoon.
Cold water, 2 tablespoons.
Hot water, 3 tablespoons.
Whipped cream, 1 quart.

Wash, hull and halve the berries, sprinkle with the sugar and let stand 1 hour. Soften gelatine in cold water for 15 minutes, then dissolve in hot water. Mash berries and put through a fine sieve, add gelatine and set in a pan of ice water. Stir till it thickens, then fold in the whipped cream. Pack in ice and salt for 5 hours.

BANANA MOUSSE.

Bananas, 3.
Sugar, ¾ cup.
Lemon, 1.
Cream, 1 pint.
Candied fruit, ½ cup.
Rum.

Peel and scrape bananas and put through a coarse sieve. Scald bananas, sugar and juice of the lemon, let cool and fold into the cream whipped stiff. Soak the candied fruit for several hours or over night in rum to cover, then fold into cream and pack in chilled mold. Freeze without turning, using 3 parts of ice to 1 of salt.

Dotty Dimple.

PINEAPPLE MOUSSE.

Gelatine, ½ box.
Cold water, 1 gill.
Eggs, 4.
Boiling water, 1 gill.
Sugar, 1 pound.
Lemon, 1.
Grated pineapple, 1 can.
Whipped cream, 1 pint.

Soften gelatine in cold water. Beat eggs separately till very light. Put gelatine in double boiler, add boiling water and sugar and stir till all is thoroughly dissolved, then add juice of the lemon and take from the fire. Drain the grated pineapple carefully and beat it gradually into the egg yolks, add also the gelatine mixture, stirring constantly. Set bowl into a pan of ice water and gradually fold in the egg whites. When mixture begins to stiffen add the whipped cream and continue beating for a few minutes. Turn into freezer and pack in salt and ice for 4 hours.

GRAPE MOUSSE.

Thick cream, 2 cups.
Sugar, 3 tablespoons.
Vanilla extract, 1 teaspoon.
Grape juice, 1 cup.

Whip cream and sugar together till quite stiff, add flavoring and grape juice. Pack in covered mold in salt and ice for 3 hours.

COCOA PARFAIT.

Sugar, 1 cup.
Cocoa, 4 heaping tablespoons.
Hot water, ¾ cup.
Eggs, 3.
Heavy cream, 1 cup.
Milk, ¾ cup.

Cook sugar and cocoa in hot water until well blended. Let cool and add well beaten eggs. Whip cream stiff, add milk and beat again until stiff. Stir into first mixture. Pack in 2 parts of ice (or snow) and one part of salt for 3 hours. *Only One.*

MAPLE PARFAIT.

Egg yolks, 8.
Cream, 3 cups.
Maple syrup, 1 cup.

Beat egg yolks till thick and very light and pour over them the hot maple syrup, beating constantly. Cool by standing in ice water, beating all the time. Fold in cream, whipped stiff, and pack in a freezer. Stand without turning for 2 hours.

GRAPE JUICE PARFAIT.

Heavy cream, 1 cup.
Grape juice, 1 gill.
Lemon, 1.
Sugar, 1 cup.
Water, 3 tablespoons.
Egg whites, 2.

Whip cream and beat in grape juice and juice of the lemon. Cook sugar and water together till it will spin a thread and pour very slowly over the stiffly beaten egg whites, beating constantly. Beat until cold and light, then fold in the cream mixture and turn into mold, pack in salt and ice or snow and leave for 2 hours.

RASPBERRY ICE (1).

Red raspberries, 1 quart.
Sugar, 2 cups.
Water, 1 cup.
Lemon, 1.

Press the juice from the raspberries and strain it through cheesecloth. Dissolve the sugar in it, then add water and the juice of the lemon and freeze.

For sherbet add the beaten white of an egg when partly frozen.

RASPBERRY ICE (2).

Raspberry juice, 2-3 cup.
Currant juice, 1 1-3 cups.
Water, 1 quart.
Sugar, 1 1-3 cups.

Measure fruit juices after straining. Mix and add to a syrup made by boiling the sugar and water together for 20 minutes. Freeze.

STRAWBERRY MACAROON ICE.

Strawberries, 1 quart.
Sugar, 1 cup.
Lemon, 1.
Salt.
Cold water.
Heavy cream, ½ pint.
Milk, 1-3 cup.
Powdered sugar, 1-3 cup.
Macaroon crumbs, 2-3 cup.
Vanilla, ½ tablespoon.

Sprinkle hulled strawberries with sugar and let stand 2 hours, mash, squeeze through cheese cloth and add juice of the lemon and a bit of salt. Pour into a quart brick mold, adding enough cold water to half fill mold. Beat cream and milk together until stiff, add sugar, crumbs, vanilla and a pinch of salt, and pour on strawberry juice to overflow. Mold, cover with buttered paper and tin cover. Pack in equal parts of ice and salt, and let stand 3 hours.

APRICOT ICE.

Dried apricots, 1 pound.
Warm water, 1½ quarts.
Sugar, 1¾ cups.
Lemons, 3.
Orange, 1.

Soak the apricots in the water as usual, then cook until tender. There should be 1 quart of liquid remaining. Strain off the juice, chill and add sugar and juice of the lemons and orange. Freeze with 3 parts of ice to 1 of salt.

CHERRY ICE.

Cherries, 2 quarts.
Water, 1 pint.
Sugar, 1 cup.
Lemon juice, 2 tablespoons.

Boil the cherries in the water for 10 minutes, stirring constantly. Press through a colander, add sugar and lemon juice and stand aside to cool. When cold freeze, turning the freezer slowly and steadily.

ORANGE WATER ICE.

Gelatine, 1 tablespoon.
Cold water, ¼ pint.
Boiling water, ½ pint.
Powdered sugar, 4 ounces.
Oranges, 6.
Egg whites, 2.

Soften the gelatine in the cold water for 20 minutes, then dissolve in the boiling water and add sugar, juice of the oranges and enough cold water to make a full quart of liquid. Stir till sugar is dissolved, then pour into freezer. When partly frozen fold in the stiffly beaten egg whites and finish freezing.

GINGER WATER ICE.

Water, 1 quart.
Sugar, 1¼ pounds.
Lemons, 4.
Orange, 1.
Preserved ginger, 6 ounces.

Boil sugar and water with yellow rinds of lemons and orange for 5 minutes. Cool and add the juice of the lemons and orange and freeze. Pound 4 ounces of preserved ginger to a paste and cut 2 ounces into shreds. When ice is partly frozen add ginger, finish freezing and let ripen for 2 hours.

STRAWBERRY ICE.

Strawberries, 1 quart. Water, 1 cup.
Sugar, 1 cup. Lemon juice.

Wash and hull strawberries and sprinkle with the sugar. Cover and let stand on ice for 2 hours. Mash, squeeze through cheesecloth, add water and lemon juice to taste and freeze

LEMON MILK SHERBET.

Lemons, 3. Milk, 1 quart.
Sugar, 1½ cups.

Squeeze the juice of the lemons over the sugar, then slowly add the ice cold milk, stirring constantly. Freeze as usual.

APPLE SHERBET.

Apple pulp, 1 pint. Lemons, 3.
Powdered sugar, 1 cup. Water, 3 cups.
Egg whites, 3.

Pare and stew apples, press through a sieve and then measure. Add sugar, juice of the lemons and water. Beat well and partly freeze, add well beaten egg whites and freeze hard. Serve in glasses with a little cinnamon sifted over the top.

BLACKBERRY SHERBET.

Blackberries, 1 quart. Sugar, 1 pint.
Water, 1 quart. Lemon, 1.

Crush berries, add to water with sugar and lemon sliced thin. Let stand for 10 hours, then strain and freeze. Serve with fresh berries.

PINEAPPLE SHERBET.

Grated pineapple, 1 large can. Egg whites, 2.
Lemons, 4. Water, 2 quarts.
Sugar, 5 cups. Oranges, 2.

Boil sugar and water for 5 minutes. Allow to cool and add pineapple and fruit juices strained. When partly frozen add the stiffly beaten egg whites. Finish freezing and let stand to ripen for 2 hours.

GRAPE SHERBET.

Grape juice, 1 pint. Sugar, 1 cup.
Milk, 1 quart.

Warm the grape juice and in it dissolve the sugar, add rich cold milk and freeze.

WATERMELON SHERBET.

Watermelon juice and pulp, 1 quart. Sugar, 1 cup.
Lemon, 1.
Egg whites, 2.

To watermelon and sugar add juice of the lemon. Put in freezer and when half frozen add egg whites beaten very stiff. Continue freezing.

SHERBET FIZZ.

Hot water, 1 quart. Oranges, 4.
Sugar, 2 cups. Egg white, 1.
Lemons, 4. Ginger ale.
Chopped mint leaves.

Boil water and sugar for 10 minutes. Cool, add juice of the lemons and oranges and freeze, using 3 parts of ice to 1 of salt. When half frozen add egg white, well beaten. Pack in ice and salt 2 or 3 hours to ripen. Half fill glass with the sherbet and pour over the ginger ale, which should be ice cold and freshly opened. Sprinkle with chopped mint leaves and serve.

RHUBARB SHERBET.

Rhubarb pulp, 1 quart. Gelatine, 2 teaspoons.
Sugar. Egg whites, 2.
Powdered sugar, 2 tablespoons.

Stew the rhubarb until very tender and press through a sieve. Then measure the pulp. Add sugar to taste and put over the fire. Dissolve the gelatine in a little cold water then add to the fruit. When sugar is dissolved remove from fire and when cold turn into chilled freezer. Freeze slowly for 5 or 6 minutes, then fold in the stiffly beaten egg whites with the powdered sugar. Continue freezing till smooth and firm and serve in sherbet glasses, garnished with chopped candied cherries.

STRAWBERRY SHERBET.

Sugar, 1 pint.
Water, 1 quart.
Strawberries, 1 pint.
Granulated gelatine, 1 teaspoon.
Cold water, 3 tablespoons.
Lemons, 2.

Boil sugar and water 10 minutes, add gelatine which has been soaking in cold water for ½ hour. Strain through cheese cloth and cool. Mash strawberries, press through a sieve, then measure. Add to the syrup with the juice of the lemons and freeze.

ORANGE SHERBET.

Oranges, 6.
Lemon, 1.
Sugar, 1 cup.
Milk, 1 quart.

Strain juice of lemon and oranges, add sugar and stir well together. Put in freezer, pack with salt and ice and when ready to turn add milk. *A. D. B., Brookline.*

PLUM SHERBET.

Plums, 1 pint.
Lemon, 1.
Water, 1 cup.
Egg whites, 4.
Sugar.

Wash and stone the plums and mash with lemon juice and water. Sweeten to taste and heat in a double boiler for a few minutes. Put through a sieve and cool, add stiffly beaten egg whites and freeze.

STRAWBERRY FRAPPE.

Gelatine, ¼ box.
Cold water, ¼ cup.
Sugar, ½ cup.
Cream, ½ pint.
Egg white, 1.
Strawberries, 1 cup.
Milk, ½ pint.
Chopped nuts, 1 cup.

Soak gelatine in the cold water for 5 minutes and dissolve over hot water. Mix cream and sugar and stir in gelatine and beaten egg white. When cold add milk and strawberries, chopped in small pieces, also nuts. Freeze and serve garnished with whole strawberries.

CRANBERRY FRAPPE.

Cranberries, 1 quart.
Sugar, 2 pounds.
Water, 1 quart.
Lemon, 1.
Gelatine, 1 tablespoon.
Boiling water, ½ cup.

Cook fruit until soft and put through a fine sieve, add lemon juice, a little of the grated rind and the sugar. Soften the gelatine in a little cold water and dissolve in the boiling water. Add to fruit juice and pack in freezer with ice and salt. Let stand 2 hours or till frozen to a mush.

PINEAPPLE FRAPPE.

Sugar, 1 cup.
Water, 2 cups.
Lemons, 3.
Grated pineapple, 1 can.
Ice water, 1 pint.

Boil the sugar and water for 15 minutes, then add the strained juice of the lemons and the pineapple. Cool, strain (squeezing all juice from the pineapple), add the ice water and freeze until mushy, using equal parts of ice and salt in the freezer.

GRAPE FRAPPE.

Sugar, 1 cup.
Water, 2 cups.
Grape juice, 1 cup.
Oranges, 4.
Lemon juice, 4 tablespoons.

Boil sugar and water 5 minutes, add grape juice, pulp and juice of the oranges and lemon juice. Freeze to a mush.

TEA FRAPPE.

Water, 1 quart.
Tea, 4 teaspoons.
Sugar, 1 cup.
Oranges, 3.
Lemons, 2.
Grated pineapple, 1 can.

Boil 1 pint of the water, pour over tea and let stand for 5 minutes. Strain and add the sugar and remaining water and boil for 5 minutes. Add grated rind and juice of the oranges, the juice of the lemons and the pineapple. Freeze and let stand for 3 hours to ripen.

FROZEN PUDDING.

Candied cherries, ¼ pound.
Candied pineapple, ¼ pound.
Medford rum, 1-3 cup.
Flour, 1 teaspoon.
Sugar, 3 cups.
Salt, a pinch.
Eggs, 3.
Milk, 3 cups.
Cream, 1 pint.

Chop fruit fine and soak over night in the rum. Mix flour, sugar, salt and eggs, well beaten. Pour over this the milk, which should be scalding hot. Cook in double boiler till it begins to thicken. Remove from fire and cool. When cold add cream, pour into freezer, and when partly frozen add soaked fruit and finish freezing. Let stand at least an hour to ripen.

Mrs. H. B. C., East Boston.

NESSELRODE PUDDING.

Vanilla, 1 tablespoon.
Walnuts, ½ cup.
Candied cherries, ¼ cup.
Candied mixed fruits, ½ cup.
Milk, 2 cups.
Egg yolks, 6.
Cream, 3 cups.
Sugar, 1 cup.

Heat milk in a double boiler. Beat egg yolks slightly, add sugar and pour slowly over them the hot milk. Return to double boiler and cook for 3 minutes, stirring constantly. Cool and add cream and flavoring, then cover and freeze. When partly frozen stir in chopped nuts and chopped fruits which have soaked in a little boiling water until soft, then drain. Finish freezing.

FROZEN BANANA WHIP.

Ripe bananas, 6.
Powdered sugar, ½ cup.
Orange juice, ½ cup.
Granulated gelatine, ½ tablespoon.
Boiling water, ½ cup.
Whipped cream, 2 cups.

Peel the bananas and rub them through a puree sieve, stir in the sugar and orange juice. Dissolve the gelatine in the boiling water and strain it into the banana mixture. When it begins to stiffen add the whipped cream and turn it into a wet mold. Lay over it two thicknesses of waxed paper before putting on the cover. Prepare 2 parts of ice to 1 part of salt in the freezer, bury the mold in it and let stand for 4 hours.

FROZEN RICE.

Whipped cream, 1 pint.
Powdered sugar, 4 tablespoons.
Cooked rice, 1 cup.
Salt.
Orange extract.

Add sugar to cream and fold cream into the rice, which has been seasoned with a pinch of salt. Flavor to taste and pack in salt and ice for 4 hours.

TUTTI FRUTTI.

Milk, 1 pint.
Sugar, 2 cups.
Eggs, 2.
Sifted flour, 1 tablespoon.
Granulated gelatine, 2 tablespoons.
Cream, 1 quart.
Candied cherries, 1 cup.
Grated pineapple, ½ cup.
Seeded raisins, ¼ cup.
Figs, 6.
Pistachio nuts, ½ cup.
Angelica, 2 tablespoons.
Apricot cordial, 1 wineglass.

Boil sugar, eggs and flour in milk for 15 minutes or until thick and add gelatine, previously softened with a little cold water. When smooth and cool add cream, put in freezer and freeze for 10 minutes. Uncover and add fruits, chopped fine, and cordial. Finish freezing.

ORANGE AND BANANA MERINGUE GLACE.

Oranges, 5.
Sugar, 2 cups.
Large bananas, 5.
Cold water, 1 pint.
Egg whites, 5.

Peel, seed and chop fine the oranges. Cover with the sugar and set aside. Peel and slice the bananas and stir them into the oranges. Add the cold water and the unbeaten egg whites. Turn the mixture into a freezer and turn until the result is a frozen fruit froth. Pile into sherbet glasses and serve.

ICE CREAM PUFFS.

Buy or make cream puff shells. Remove the tops and fill the lower section with vanilla ice cream, piling it high. Put on top section lightly and over all pour a hot chocolate sauce.

MERINGUED ICE CREAM.

Vanilla ice cream, 1 quart. Vanilla, 1 teaspoon.
Egg whites, 4. Powdered sugar, 3 tablespoons.

Beat egg whites till very stiff and beat in sugar and flavoring. Turn out the ice cream frozen very, very hard, cover quickly with a thick layer of the meringue and set in a very, very hot oven till meringue is lightly browned, which should be but a few seconds. Remove and serve at once.

CHOCOLATE SAUCE.

Unsweetened chocolate, 2 squares. Sugar, ½ cup.
Boiling water, 1 cup.
Vanilla, ½ teaspoon.

Melt chocolate and sugar over hot water. Gradually stir in the boiling water and continue stirring till it is smooth and thick. Add flavoring and serve hot.

STRAWBERRY SAUCE.

Strawberries, 1 quart. Sugar, 1½ cups.
Boiling water, ½ cup.

Wash, hull and halve the berries. Pour boiling water over sugar, let dissolve and heat for a moment over the fire. Then pour over the berries, let stand in the sun or in a warm place, stirring every few minutes, for 2 hours, then set away to chill until needed.

FILBERT SAUCE.

Maple syrup, 1 pint. Butter, ½ tablespoon.
Filberts, 1 cup.

Cook the syrup till thick, add butter and chopped, blanched nuts and serve hot with vanilla ice cream.

HONEY SAUCE.

Strained honey, 1 pint. Brazil nuts, 12.
Chopped Maraschino cherries, 1 tablespoon.

Blanch the nuts and chop fine, add with chopped cherries to honey and serve hot or cold with vanilla ice cream.

NUT FUDGE SAUCE.

White sugar, 1 cup.
Brown sugar, ½ cup.
Chocolate, 1½ squares.
Milk, ⅜ cup.
Butter, 1 tablespoon.
Vanilla, ½ teaspoon.
Nut meats, 1 cup.

Add melted chocolate to sugar and pour in milk slowly. Add butter and cook until the mixture granulates around the edge of the saucepan. Remove from fire, add vanilla and chopped nuts and serve at once with vanilla or chocolate ice cream.

BROWN SUGAR SAUCE.

Brown sugar, 1 cup.
Lemon, 1.
Water, 1 cup.
Egg, 1.

Boil sugar and water till they spin a thread, then pour very slowly over the stiffly beaten egg white, beating hard all the time. Put in a double boiler and cook over hot water for a moment. Add juice of the lemon, pouring it in very slowly and beating all the time. Serve at once.

RASPBERRY SAUCE.

Sugar, ¾ cup.
Water, ½ cup.
Raspberries, 1 quart.

Boil sugar and water for 10 minutes. Let cool and add raspberries, slightly mashed. Put all through a vegetable ricer and serve cold with vanilla ice cream.

PINEAPPLE SAUCE.

Pineapple, 1.
Sugar, 2 cups.
Preserved ginger, 2 tablespoons.
Ginger syrup, 2 tablespoons.

Grate the fresh ripe pineapple very fine, add sugar and let stand a half hour, then add chopped ginger and ginger syrup. Mix well and serve cold.

BREAD CRUMB GRIDDLE CAKES.

Stale bread, 2 slices.
Hot milk, 2 cups.
Eggs, 2.
Melted butter, 2 tablespoons.
Flour, 1 cup.
Salt, ½ teaspoon.
Sugar, 1 tablespoon.
Baking powder, 2 teaspoons.

Crumble the bread and add the hot milk and let stand till soft. When cold add the eggs, well beaten, the butter, and the flour sifted with the salt, sugar, and baking powder. Beat all together and cook on a hissing hot griddle.

RYE GRIDDLE CAKES.

Rye flour, 1 pint.
Graham flour, ½ pint.
Flour, ½ pint.
Sugar, 1 tablespoon.
Salt, ½ teaspoon.
Baking powder, 2 teaspoons.
Egg, 1.
Milk, 1 pint.

Sift together the rye flour, graham flour, flour, sugar, salt and baking powder; add beaten egg and milk, mix into smooth batter Bake deep brown color on hot griddle.

RAISED BUCKWHEAT CAKES.

Buckwheat, 2 cups.
Graham flour, 1 cup.
Salt, 1 teaspoon.
Molasses, 2 tablespoons.
Compressed yeast, ½ cake.
Soda, a pinch.

Mix the buckwheat, graham flour and salt and stir in warm water to make a thick batter. Add the molasses and yeast dissolved in water and let rise over night. In morning, add soda, and warm water if necessary. Let rise again and bake on greased griddle as wanted. *Peggy.*

CEREAL GRIDDLE CAKES.

Eggs, 2.
Milk, 2 cups.
Salt, ½ teaspoon.
Baking powder, 1 teaspoon.
Flour.
Cooked cereal.

Beat the eggs and add milk. Sift salt and baking powder with a tablespoon of flour. Then add equal parts of flour and any cold cooked cereal to make a thin batter. Fry on a well greased griddle.

CORN GRIDDLE CAKES.

Canned corn, 1 cup.
Milk, 1 cup.
Salt, a pinch.
Egg, 1.
Baking powder, 1 teaspoon.
Flour.

Drain the corn and put it through the grinder. Add the milk, salt, egg, beaten, baking powder, and enough flour to make a thin batter. Bake on a hot, greased griddle.

BRAN GRIDDLE CAKES.

Bran, 2 tablespoons.
Flour, ½ pint.
Salt, 1 teaspoon.
Shortening, ¾ cup.
Sugar, 1 teaspoon.
Buttermilk, 1½ cups.
Egg, 1.
Soda, 1 teaspoon.
Hot water, 1 tablespoon.

Mix the dry ingredients and stir in gradually the buttermilk, beaten egg, shortening, melted, and soda dissolved in the hot water. Makes 12 cakes.

CORNMEAL FLAPJACKS.

Sour milk, 1 quart.
Salt, 1 teaspoon.
Eggs, 2.
Soda, 1 teaspoon.
Hot water, 4 tablespoons.
Melted butter, 2 tablespoons.
Flour, ½ cup.
Molasses, 2 tablespoons.
Cornmeal.

Mix ingredients in order given, beating eggs, dissolving soda in hot water and stirring in enough cornmeal to make a thin batter. Bake on hot, greased griddle.

CORNMEAL FLANNEL CAKES.

White corn meal, 1 cup.
Boiling water, 1 cup.
Milk, 1 quart.
Yeast cake, ½.
Salt, 1 teaspoon.
Flour.
Soda, a pinch.

Scald the corn meal in the boiling water, add the milk, yeast, salt and enough flour to make a thin batter. Let rise all night and in the morning add soda dissolved in warm water. Bake on a hot griddle.

PINEAPPLE PANCAKES.

Grate pineapple, add sugar and let stand overnight. In the morning drain and add a cup of the pineapple to each cup of pancake batter. Cook as for ordinary pancakes and serve with the pineapple juice.

BANANA PANCAKES.

Bananas, 6.
Eggs, 2.
Salt, a pinch.
Butter, 1 tablespoon.
Sugar, 1 tablespoon.
Flour, 1½ cups.
Baking powder, 1 teaspoon.
Milk.

Rub bananas through a sieve, add well beaten eggs and remaining ingredients with enough milk to make a thin batter. Cook on a griddle as usual.

CURRANT PANCAKES.

Butter, ¼ cup.
Sugar, 2 tablespoons.
Eggs, 4.
Milk, ½ pint.
Salt, a pinch.
Flour.
Currants, 2 tablespoons.
Lemon rind, ½.

Cream butter and sugar, add eggs, well beaten, milk, salt, and sufficient flour to make a thin batter. Roll dried currants in flour and add to batter with grated lemon rind. Bake in 6-inch cakes, spread with fruit or syrup and pile several together when serving. *P. D., Newtonville.*

BERLIN PANCAKES.

Flour, 2¼ cups.
Salt, 1 teaspoon.
Eggs, 6.
Milk, 1 quart.
Butter or lard.

Stir together sifted flour and salt, add the yolks of the eggs, well beaten, to the milk and mix gradually with the flour to a smooth batter. In another large bowl beat the whites of the eggs to a stiff froth, then add to them the batter, beat it all well. Melt butter or lard in a large frying pan; when hot, pour in sufficient batter to cover the bottom. Cook to a golden brown, turn and cook the other side in the same manner. In serving spread with marmalade or butter and sugar.

RICE CAKES.

Boiled rice, ½ cup.
Milk, 4 cups.
Eggs, 4.
Salt, a pinch.
Flour, ½ pound.
Baking powder, 1 teaspoon.

Mix beaten egg yolks, rice, milk and salt, then add alternately the flour and baking powder sifted together and the stiffly beaten egg whites. Fry on a greased griddle.

HOLLAND FLENSJES.

Milk, 1 cup.
Eggs, 2.
Flour, 2 tablespoons.
Sugar, 2 teaspoons.
Salt, a pinch.
Cinnamon, 1 teaspoon.

Beat the eggs and add milk. Sift together dry ingredients and stir in slowly the egg and milk. Beat for 5 minutes. Fry in a greased frying pan, making cakes large enough to cover bottom of pan. Fry till light brown on each side, remove to a plate, sprinkle with sugar and roll up with a fork. This will make 10 flensjes. *M. O. P., Boston.*

OATMEAL WAFFLES.

Graham flour, 1 cup.
Baking powder, 2 teaspoons.
Salt, ½ teaspoon.
Eggs, 2.
Milk, 1 cup.
Cooked oatmeal, 1 cup.

Sift together the flour, baking powder and salt. Add the yolks of the eggs, well beaten, the milk and the oatmeal. Beat until no lumps of oatmeal remain, fold in the whites of the eggs, well beaten. Grease waffle irons thoroughly, heat them and pour in the waffle mixture.

SOUR CREAM WAFFLES.

Eggs, 2.
Sour cream, 2 cups.
Baking soda, 1 tablespoon.
Salt, 1 teaspoon.
Flour.

Beat the eggs light, add the sour cream in which the soda is dissolved, add the salt and flour to make a thin batter. Pour on hot, well greased waffle iron, shut the iron when filled, turn it and in a few minutes turn it again. When the waffles are brown on both sides, place in layers. Serve very hot with butter or honey.

WONDERS.

Eggs, 3.
Melted shortening, 3 tablespoons.
Sugar, 3 tablespoons.
Baking powder, 1 teaspoon.
Flour.

Beat the eggs, add shortening, sugar and 1 cup of flour sifted with the baking powder. Add more flour to make stiff dough and roll very thin. Cut in 3-inch squares and in each cut several slits. Fry in deep, hot fat and roll in powdered sugar.

CORN FRITTERS.

Corn, 1 can.
Sugar, 1 teaspoon.
Salt, 2 teaspoons.
Eggs, 2.
Milk, 1 cup.
Butter, 2 tablespoons.
Flour, 2 cups

To the corn (fresh corn cut from the cob may be used) add sugar, seasoning, beaten eggs, milk, butter, melted, and flour, sifted before measuring. Drop by spoonfuls into deep, hot fat and brown for 2 or 3 minutes. Drain and serve with butter and sugar or maple syrup.

BALLOONS.

Water, 1 cup.
Butter, 1 tablespoon.
Flour, 1 cup.
Eggs, 3.

Bring the water to the boiling point and add the butter. When butter is melted add the flour and beat with a fork or wire whip until it is smooth and leaves the sides of the pan. Remove from the fire and add three eggs, one at a time, beating vigorously each one before adding the next. Let stand until cold. When ready to serve drop a spoonful at a time into deep, moderately hot fat and fry about 15 minutes. Remove and drain on unglazed paper. They will puff into round hollow balls. Fry only a few at a time and keep well separated. Sprinkle with powdered sugar and serve with lemon sauce made as follows:

Lemons, 1½.
Powdered sugar, 1 cup.
Boiling water, ½ cup.

Strain the juice of the lemons, add the sugar, then the boiling water. Serve at once.

VENETIAN FRITTERS.

Rice, 2-3 cup.
Milk, ¾ pint.
Sugar, 2 tablespoons.
Butter, 2 tablespoons.
Large apple, 1.
Flour, 1 tablespoon.
Baking powder, ½ teaspoon.
Egg yolks, 4.
Currants, ½ cup.

Boil rice in milk till tender and milk is absorbed. Remove from fire and add butter, sugar, flour and egg yolks. Return to fire till hot then add the apples, peeled, cored and minced, and the currants, well washed. Drop by tablespoons in deep, hot lard and fry a golden brown. Serve with sugar. *Mme. X., Roxbury.*

FILLED FRITTERS.

Use a good raised biscuit dough. When it has risen once, turn out on a floured board and let rise until light. Roll to ⅛-inch thickness and cut into circles with a fluted cookie cutter. Put a teaspoonful of jam in the centre of the circle. Wet the edges and cover with a second circle. Press the edges lightly together and fry in deep, hot fat.

OLD FASHIONED FRIED CAKES.

Sour milk, 1 coffee cup.
Flour, 1½ tea cups.
Rye meal, 1½ tea cups.
Molasses, 1 scant cup.
Egg, 1.
Soda, 1 heaping teaspoon.
Salt.
Mixed spices.

Mix well and drop from spoon into deep, hot fat. Fry till golden brown. Serve hot with maple syrup.

Miss E. M. F., Southborough.

FRIED RYE CAKES.

Rye meal, ¾ cup.
Flour, ¾ cup.
Salt, ½ teaspoon.
Sugar, 1 tablespoon.
Baking powder 2 teaspoons.
Milk, ½ cup.
Egg, 1.

Mix the meal, flour, salt, sugar and baking powder. Stir in the milk and the egg, beaten light. Beat thoroughly and drop by teaspoons into deep, hot fat. Cook till they turn over and brown and do not stick to the fork.

DOUGHNUTS.

Sugar, 1 cup.
Eggs, 2.
Milk, 1 cup.
Ginger, a pinch.
Nutmeg, a pinch.
Flour, 2 cups.
Baking powder, 3 teaspoons.
Salt.

Beat eggs thoroughly and add sugar and remaining ingredients in order given. Add flour till dough is just stiff enough to handle. Fry as usual in deep fat. *Mrs. C. W., Jamaica Plain.*

RAISED DOUGHNUTS.

Scalded milk, 1 pint.
Yeast cake, ½.
Cold milk, 6 tablespoons.
Flour.
Sugar, 1 cup.
Butter, ½ cup.
Eggs, 2.
Mace, a pinch.
Salt, a pinch.

In the morning scald the milk and when somewhat cooled, add yeast cake dissolved in cold milk. Thicken with flour to make a light sponge and set in a warm place to rise. At night beat butter and sugar to a cream, add well beaten eggs and the sponge, mace and salt. Knead with flour to make a soft dough. Let rise until morning. Knead again without adding flour, then roll out and cut as for biscuits. Fat should not be as hot as for doughnuts that are not raised. *V. F., Quincy.*

SOUR CREAM DOUGHNUTS.

Thick sour cream, 2 heaping tablespoons.
Sugar, 1½ cups.
Eggs, 2.
Salt, 1 teaspoon.
Soda, 1 teaspoon.
Cinnamon extract, ½ teaspoon.
Sour milk, 1 cup.
Flour.

Mix ingredients in order given, dissolving soda in a little hot water and beating eggs until light. Add flour enough to make a very soft dough. Roll out a little of the dough at a time, cut and leave on the board for 10 minutes, then fry to a golden brown in deep, hot lard. Butter may be used in place of the sour milk.

Mrs. A. G. L., Atlantic.

CREAM DOUGHNUTS.

Flour, 1 quart.
Cream, 1 cup.
Sugar, 1 cup.
Eggs, 2.
Nutmeg, ¼ teaspoon.
Baking powder, 2½ teaspoons.
Salt, ½ teaspoon.

Sift flour and sift again with dry ingredients, add eggs, well beaten, and cream, and beat all together. Add more flour, if necessary, to make a soft dough. Roll out, cut and fry as usual.

POTATO DOUGHNUTS.

Mashed potato, 2 cups.
Egg, 1.
Salt, 1 teaspoon.
Sugar, 1½ cups.
Milk, ¾ cup.
Butter, 1 tablespoon.
Baking powder, 4 teaspoons.
Vanilla, 1 teaspoon.
Nutmeg, a pinch.
Flour.

Beat warm, mashed potato light and add ingredients in order given, beating egg and adding enough flour to make a soft dough, about 4½ cups. *New Year Girl.*

CHOCOLATE CRULLERS.

Eggs, 2.
Sugar, 1 cup.
Shortening, 1 tablespoon.
Milk, 2-3 cup.
Grated chocolate, 1 square.
Cinnamon, 1 teaspoon.
Flour, 3 cups.
Salt, ½ teaspoon.
Baking powder, 1½ teaspoons.

To the beaten eggs add the sugar, shortening, chocolate, cinnamon and milk. Measure the flour after sifting and sift again with the salt and baking powder. Add to first mixture and roll out to 1-3-inch thickness. Cut with a doughnut cutter, or in strips and braid. Fry in deep, hot fat as for ordinary doughnuts.

FRUIT COCKTAIL.

Shredded pineapple, 1-3 cup.
Sliced bananas, ¼ cup.
Diced orange pulp, ¼ cup.
Diced grapefruit pulp, 1 cup.
Currant jelly, 1-3 glass.
Sugar, ½ cup.
Lemon juice, 3 tablespoons.

Mix fruits. Melt jelly, add sugar and lemon juice. Heat till sugar is melted. Chill and pour over fruit.

GRAPEFRUIT COCKTAIL.

Cut grapefruit in half, remove pulp in sections with a sharp knife and a spoon, being careful to save all the juice. Sprinkle well with sugar and let stand on ice for half an hour. When ready to serve fill cocktail glasses with the mixture, pour over each a tablespoon of iced grape juice and serve at once.

APPLE COCKTAIL.

Apples, 5.
Oranges, 3.
Cherries, 1 cup.
Sugar.

Pare, core and chop apples and place in cocktail glasses. Squeeze over them the juice of the oranges, add a generous spoonful of sugar and a few cherries. Serve ice cold. *I. B. Content.*

OYSTER COCKTAIL.

Oysters, 18.
Mushroom catsup, 1 tablespoon.
Tomato catsup, 1 tablespoon.
Lemon juice, 2 tablespoons.
Tabasco sauce, 5 drops.
Salt, a pinch.

Have oysters ice cold. Put 6 in each glass and cover with a dressing made of the remaining ingredients mixed well.

SAUCE FOR RAW OYSTERS.

Tarragon vinegar, 1 dessertspoon.
Worcestershire sauce, ½ teaspoon.
Lemon, ½.
Olive oil, 1 tablespoon.
Tabasco sauce, ½ teaspoon.
Salt.
Onion, 1.

Mix vinegar slowly into oil, beating constantly, add juice of the lemon and remaining ingredients, grating onion fine.

STRAWBERRY COCKTAIL.

Select large ripe berries and pile 4 or 5 in each cocktail glass. Pour over them orange and lemon juice, sweetened to taste. Serve very cold.

LOBSTER COCKTAIL.

Lobsters, 2.
Tarragon vinegar.
Tomato catsup.
Lemon, 1.
Salt and pepper.

Cut cold boiled lobsters in small pieces. Into each cocktail glass put 3 tablespoons of the meat, add 3 tablespoons of the catsup, 1 tablespoon of tarragon vinegar, dash of cayenne and salt to taste. If not tart enough add a few drops of lemon juice.

CLAM COCKTAIL.

Small green peppers, 6.
Clams, 3 dozen.
Horseradish, ½ teaspoon.
Tomato catsup, ½ teaspoon.
Vinegar, ½ teaspoon.
Lemon juice, 5 teaspoons.
Tabasco sauce, ½ teaspoon.

Cut tops off peppers, remove seeds and membranes and parboil. Mix sauce well and pour over clams, then serve 6 clams in each pepper case.

TOMATO COCKTAILS.

Tomatoes, 4.
Onion, 1.
Peppers, 2.
French dressing.
Parsley.

Remove seeds from tomatoes and cut remaining pulp in dice. Chop onion fine and soak it in cold water for 15 minutes, drain and add to tomato. Add chopped peppers, mix all well, fill cocktail glasses and pour French dressing over each. Sprinkle with chopped parsley and serve very cold.

WATERMELON COCKTAIL.

Cut watermelon in dice, add a little shredded pineapple, diced oranges and peaches, and a dash of sugar. Serve ice cold.

GREEN PEPPERS HORS D'OEUVRES.

Cut raw green peppers into strips lengthwise, spread with cream cheese, sprinkle with salt and paprika, and arrange on plates like petals of a flower. *M. W. R., Boston.*

SARDINE CANAPE.

Sardines, 4. Paprika.
Eggs, 4. Butter, ¼ cup.
Fried bread.

Skin and bone sardines. Hard boil the eggs and mince the yolks, add them with a dash of paprika and the butter to the fish. Pound ingredients together with a potato masher. Cut slices of bread ¼ inch thick and fry golden brown in deep fat. Drain and spread with sardine paste. Garnish with olives.

TOMATO CANAPE.

Toast. Tomato.
Mayonnaise.

Cut toast in rounds to fit slices of tomato. On each piece lay a thick slice, and in the centre put a spoonful of mayonnaise.

CRABMEAT CANAPE.

Crabmeat, 1 cup. Butter, 2 tablespoons.
Salt, ½ teaspoon. Lemon juice, 2 teaspoons.
Cayenne, a few grains. Grated cheese, 2 tablespoons.
Hot toast, 8 slices.

Cream butter, add flaked crabmeat, lemon juice and seasoning. When well blended spread on toast, sprinkle with cheese and put in oven to brown. Serve hot.

CUCUMBER CANAPE.

Cucumbers, 2. Onion, 1.
French dressing. Chutney syrup, 2 tablespoons.
Olives.

Slice the cucumbers fine and marinate for 20 minutes in French dressing, to which the juice of the onion has been added. Drain and add the Chutney syrup. Spread on slices of toast and garnish with olive rings.

TUNA FISH CANAPE.

Tuna fish, 3 tablespoons.
Horseradish, 2 tablespoons.
Pepper and salt.
Sour cream.
Bread crumbs, 2 tablespoons.
Toast.
Hard boiled egg.

Mix fish flakes and horseradish to a soft paste with sour cream, add crumbs previously fried in butter and drained. Beat all together, spread on rounds of toast and garnish with chopped hard boiled egg.

MUSHROOM CANAPE.

Onion, ½ tablespoon.
Butter, 3 tablespoons.
Chopped mushrooms, 1-3 cup
Flour, 2 tablespoons.
Cream, 2-3 cup.
Salt.
Toast.

Fry the onion, chopped, in the butter, add mushrooms and cook 5 minutes. Add flour and stir till well blended. Pour on the cream, stirring all the time, season with salt and serve on squares of toast.

HOT CHEESE CANAPE.

Cut thin slices from a loaf of Vienna bread, spread lightly with butter, grate a little cheese over them, sprinkle with cayenne and salt, and put in oven for 5 minutes.

CAVIAR CANAPE.

Spread small slices of bread with butter, and toast. Pile on each a tablespoon of canned caviar and grate a little onion over the top.

ORANGE SOUP.

Thicken orange juice with arrowroot, using 1 heaping teaspoon to 2 cups of orange juice. Serve very cold with a dab of unsweetened whipped cream in each glass.

SPICED APPLE JELLY.

Duchess apples. ½ peck.
Vinegar, 3 pints.
Sugar.
Water, 1 pint.
Cinnamon, 1 ounce.
Cloves, ½ ounce.

Cut apples in quarters and boil with water, vinegar and spices, tied in a bag, until soft and mushy. Drain through a jelly bag. Boil the juice 20 minutes, add ¾ of a cup of sugar for each cup of juice and let boil till it jellies. *L. T., Weston.*

GREEN GRAPE JELLY.

Select grapes which are full grown but not turned in color. Remove stems, wash, add a very little water and cook till skins and seeds are separated. Strain through a jelly bag. Measure juice and allow an equal measure of sugar. Boil juice ½ hour, then add heated sugar and boil for about 5 minutes. Pour into sterilized glasses and cover when cold.

W. G. D., East Mansfield.

QUINCE JELLY.

Quinces, 2 quarts.
Tart apples, ½ peck.
Cranberries, 1 quart.
Water.
Sugar.

Wash and wipe quinces, quarter, core and cut fine. Add apples also quartered, cored and cut fine, and cranberries. Add water to come nearly to surface of fruit, cover and simmer until very soft. Turn into jelly bag and drain. Boil juice 20 minutes, measure and add a pint of sugar to each pint of juice. When sugar is dissolved boil from 5 to 8 minutes or until it jellies. Pour into sterilized glasses.

APPLE JELLY.

Apple juice, 2-3 cup.
Wild cherry juice, 1-3 cup.
Sugar, 1 cup.

Cook soft and strain apples and cherries, and measure. Boil hard for a few minutes, then add heated sugar. As soon as sugar is dissolved boil briskly for 20 minutes and pour into sterilized glasses.

DRIED APPLE JELLY.

Place dried or evaporated apples in a saucepan and cover with water. Stew slowly for 2 hours, drain off juice through a jelly bag and boil it down one half. Add an equal amount of heated sugar and boil 5 minutes, or until it jellies. Pour into sterilized glasses.

ECONOMICAL APPLE JELLY.

Use cores and skins of apples for this jelly. Break up fine, put in preserving kettle with just enough water to cover and cook slowly until tender. Drain through a jelly bag over night, then measure and to every pint of juice allow a pound of sugar. Bring juice to the boiling point, heat sugar and add to juice. Stir till sugar is dissolved and boil till it jellies. Pour into sterilized glasses.

VENISON JELLY.

Vinegar, 1 quart. Whole cloves, 1 ounce.
Grapes, 1 peck. Stick cinnamon, ¼ ounce.
Sugar, 6 pounds.

Boil vinegar, grapes and spices till grapes are soft. Drain off juice and boil from 20 to 30 minutes longer. Add sugar which has been heated and boil 5 minutes, or until jellied. Grapes should be slightly under ripe.

RASPBERRY JELLY.

Raspberries. Currants.
Sugar.

Use equal quantities of raspberries and currants. Put in kettle and mash, then bring slowly to a boil, stirring frequently. When all the juice is cooked out strain through a jelly bag, allowing it to drip over night. In the morning put the drips to one side and press the fruit into another bowl which will give a less clear jelly. To each cup of fruit juice allow a cup of sugar. Stir till sugar is dissolved, then place over fire. When it boils draw back and skim, put over fire and boil again, draw back and skim, boil and skim a third time. Pour into sterilized glasses. When cool place in a sunny window and cover with paraffin when firm.

Dolly A., Roslindale.

SPICED CRABAPPLE JELLY.

Cover crab apples with equal parts of vinegar and water, cutting apples in halves and discarding any decayed portions. Add a bag of whole cloves, allspice and cinnamon. Boil till apples are tender and strain over night in a jelly bag. Use a pint of sugar to each pint of juice. Put the juice on the fire to boil and the sugar in the oven to heat. Boil juice for 10 minutes, add sugar, stir well and let boil about 3 minutes, or until it jellies. Pour in glasses to harden over night. *Jellymaker, Somerville.*

CURRANT JELLY.

Pick over currants but do not remove stems. Wash and drain. Mash a few at a time in preserving kettle, using a wooden potato masher, until all are mashed. Bring slowly to a boil and let simmer till currants look white. Strain through coarse strainer, then through a jelly bag. Measure, bring to the boiling point and let boil 5 minutes. Add an equal measure of heated sugar and bring to boiling point again. Boil 3 minutes, skim and pour into glasses. Let stand in sunny window for 24 hours, before covering.

ELDERBERRY JELLY.

Gather wild elderberries while still slightly under ripe. Boil in a little water, mashing and stirring occasionally, till berries are all burst. Strain over night in jelly bag. Boil same bulk of apples as of elderberries and drip juice at same time. Take equal parts of the juices and measure a pound of sugar for each pint of juice. Heat juices to boiling point and stir in heated sugar. Boil 20 to 30 minutes till it jellies.

CRABAPPLE JELLY.

Wash the fruit and cut in halves or quarters. Put in granite or porcelain preserve kettle with 1 pint of water to every 3 pounds of apples. Cover and cook slowly till apples are mushy, allow juice to drip through a flannel jelly bag. Measure juice, boil 20 minutes then add an equal quantity of heated sugar and boil 5 minutes. Skim and pour into sterilized glasses.

W. G. D., East Mansfield.

MINT JELLY.

Gravenstein apples, 1 peck.
Cold water, 2 quarts.
Sugar.
Fresh mint, 1 large bunch.
Lemon juice, 2 tablespoons.
Green vegetable coloring.

Wash and wipe apples and cut in eighths. Add water, cover and bring to the boiling point. Let simmer till apples are soft. Mash well and strain through a coarse sieve. Let juice drip through a jelly bag all night, then put over the fire and let boil 20 minutes. Add an equal measure of heated sugar and boil 5 minutes. Press mint leaves with fingers till well bruised and pass through the syrup till desired flavor is reached. This should be done during the 5 minutes' cooking.

CHERRY AND CURRANT JELLY.

Use 2-3 of cherries and 1-3 of currants. Clean fruit, add a little water and put over a slow fire. Boil until soft, then pour into a jelly bag and let drip over night. For every pint of juice allow a pound of sugar. Place juice over a slow, steady fire to boil. Heat sugar in shallow baking pans but do not allow it to color. Add it to juice and stir till dissolved. Allow to boil for a few minutes, then remove from fire and fill sterilized jelly glasses.

Jellymaker, Somerville.

STRAWBERRY AND CURRANT JELLY.

Strawberries, 10 quarts.
Currants, 2 quarts.
Sugar.

Proceed as for raspberry jelly, but allow 15 minutes to boil.

Dolly A., Roslindale.

QUINCE HONEY.

Large quince, 1.
Water, 1 pint.
Sugar, 2 pounds.

Pare the quince and put peel and seeds on stove to boil with a little of the water. Grate quince fine. Strain peel and seeds, add remaining water, sugar and quince pulp. Boil slowly 40 minutes. Will fill 4 jelly glasses.

D. S. H., Greenwood.

PRESERVED PEACHES.

Dip peaches for a moment in boiling water, remove skins and cut in halves. Weigh the fruit and allow an equal weight of sugar, or for a less rich preserve ¾ as much. Take ¼ of the sugar and twice as much boiling water and let boil 5 minutes, draw to one side and skim. In this syrup cook peaches, a few at a time, until all are tender. Remove peaches with skimmer and then place in jars set in hot water. Add rest of sugar to the syrup, let boil until sufficiently thick, then pour over peaches in jars. Fill to overflowing and seal at once. In each jar place 2 or 3 peach stones for added flavor.

Pears may be preserved in the same way.

P. C. P., Lowell.

PRESERVED PEARS.

Bartlett pears, 12.
Sugar, 1½ cups.
Water, 1 cup.
Lemon, 1.

Cut pears in halves lengthwise, leaving stems on one half. Remove cores. Make a syrup of the sugar, water and lemon juice. Skim, put in the pears and cook until tender. Remove pears and pack in sterilized jars. Fill to overflowing with the syrup and seal.

Grandmother, Cambridge.

PRESERVED PINEAPPLE.

Peel fruit and remove eyes, cut in whole slices, quarter slices, shred or dice as preferred, then weigh. To each pound of fruit allow ¾ of a pound of sugar. Pour sugar over pineapple and allow to stand till it forms a thick syrup. Then cook slowly till pineapple becomes transparent. Fill sterilized jars to overflowing and seal at once.

Dolly A., Roslindale.

PRESERVED GOOSEBERRIES.

Use gooseberries that are slightly under ripe, stone them and put in kettle with water to cover. Boil slowly till they are tender, then remove from water and peel off the outer skins. Weigh the fruit and allow an equal quantity of sugar. Add sugar and fruit to water in which they were cooked, boil till fruit is clear, then pour into sterilized glasses and when cold cover with paraffin.

PRESERVED CHERRIES.

Cherries, 2 quarts. Sugar, 3 pints.

Remove pits from the cherries and place them with the sugar in a large graniteware kettle. Place the kettle over a very slow fire till the sugar is dissolved in the cherry juice. Then increase the heat till it boils and continue a slow, steady boiling for 20 minutes. Fill sterilized jars to overflowing and seal at once.

CHERRY AND CURRANT PRESERVE.

Cherries, 4 quarts. Currants, 1 quart.
Sugar, 5 quarts.

Remove pits from cherries and stems from currants. Pour over the sugar and let stand till sugar dissolves. Cook the mixture slowly for ½ hour. Pour into sterilized jelly glasses and cover when cold with paraffin.

PRESERVED WATERMELON RIND.

Watermelon rind, 10 pounds. Lemons, 2.
Sugar, 7 pounds. Ginger root, a small piece.

Pare the green rind, using only the solid parts. Cut into small pieces and weigh. Add sugar, lemons, sliced, and seeds discarded, and a small piece of ginger root (this may be omitted if flavor is not liked). Boil all together till melon is clear and juice is thick.

PRESERVED CRABAPPLES.

Crabapples. Sugar, 1 pound.
Water, 1 pint.

Boil sugar and water. Wash apples and prick to prevent bursting. Boil in syrup till skins begin to crack. Remove apples and drain. Boil down the syrup, pour over fruit in jars and seal while hot.

CANTALOUPE PRESERVES.

Cantaloupe, 3 pounds. Sugar, 2 pounds.

Use half-ripe cantaloupes. Peel and remove seeds and cut in small pieces. Add sugar and let stand in preserving kettle a few hours to draw the juice. Boil till fruit is tender and syrup is thick. Pack in sterilized jars while hot.

INDIA TOMATO PRESERVE.

Select firm, round tomatoes which are hardly ripe. Cut in half from stem to blossom end, remove all seeds and drop into weak alum water. Make a strong ginger tea, using 1 ounce of ginger root to 1 pint of water. Allow 1 pound of sugar to each pint of ginger. Pour this syrup over tomatoes and let boil till tender and clear. Skim out and place on large platters in the sun covered with a sheet of glass. Boil syrup until very thick, then reheat tomatoes in syrup, place in glass jars and fill with syrup. Seal while hot.

J. A. C.

PRESERVED CITRON MELON.

Citron melon, 6 pounds.
Sugar, 3 pounds.
Lemons, 4.
Green ginger root.
Water, 3 pints.

Peel melons, remove seeds and cut into ½-inch slices. Boil melon in a little water about ½ hour or until it looks clear and can be pierced with a straw. Then drain, cover with cold water and let stand over night. Next morning boil the ginger in the water until water is highly flavored, remove, add sugar and when sugar is dissolved add the thin yellow peel of the lemons and boil and skim till no more scum rises. Remove lemon peel and add lemon juice and the citron, well drained. Boil all together till citron is clear and soft. Pack in sterilized jars while hot.

GINGER PEAR.

Candied ginger root, 1½ pounds.
Pears, 8 pounds.
Sugar, 8 pounds.
Lemons, 4.

Pare fruit and cut in small pieces. Slice ginger and place it with pears and sugar on the fire. Boil slowly for 1 hour. Do not add water unless pears are very dry. Put lemons in cold water, bring to a boil and cook until tender, then drain, cut up fine and remove seeds. When pears have cooked an hour, add lemons and cook together for another hour. Store in jelly glasses.

M. R., Marshfield.

MOLASSES PEAR PRESERVES.

Use hard green pears, wash well, peel but do not remove stems. Drop in cold water and heat gradually. Stew until tender, then drain and place in a dish where they can be kept warm. To each pint of liquid remaining add a pint of molasses. Return to fire, add a teaspoon of ginger and boil for ½ hour, skimming occasionally. Put in pears, cook for 20 minutes and pack in sterilized jars. Seal while hot. *P. L., Templeton.*

PRESERVED BLUEBERRIES.

Fill sterilized jars full to overflowing with washed blueberries. Shake down well and fill as full as possible. Make a syrup in the proportion of 1 cup of sugar to ½ cup of water. Set jars on a rack so that they will stand 3 inches deep in water. Heat water slowly and when hot fill jars with syrup and let cook about 15 minutes. Then add syrup to overflow and seal hot.

CANNED CURRANTS.

Currants, 12 quarts. Sugar, 2 quarts.

Put 2 quarts of fruit in preserving kettle and heat slowly, crush with a wooden vegetable masher. Press and squeeze juice through a piece of cheese cloth. Return to fire, add sugar and stir till dissolved. When syrup begins to boil add remaining berries, let heat slowly, then boil 10 minutes. Skim and fill sterile jars to overflowing.

CANNED CHERRIES.

Wash fruit thoroughly and discard any cherries that show spots of decay. Drop fruit at once into jars that have been sterilized by boiling 20 minutes. Pack fruit in closely and fill to overflowing with a heavy, boiling hot syrup. Seal at once.

COLD CANNED RHUBARB.

Pare rhubarb and cut into inch lengths, pack it into a deep glass jar and let cold water run on it for 20 minutes. Screw on the top. It will keep for months. When wanted stew as usual and sweeten to taste.

CANNED STRAWBERRIES.

Select firm, slightly under-ripe berries, reject absolutely all over-ripe and soft fruit. Wash berries by gently lifting them in and out of water. Do not allow them to stand in water even for a few minutes as this quickly causes softening. Steam the berries and drop them at once into jars that have been sterilized by boiling for 20 minutes. Fill the jars as full as possible without crushing the fruit; gentle shaking causes sufficient settling. Put new rubber on a jar, stand it in a clean plate to catch the overflow, fill the jar to overflowing with a heavy syrup made by boiling together for 20 minutes equal parts of sugar and water, and seal the jar at once without first wiping off the overflow syrup. Proceed likewise with the other jars. When all are sealed they may be wiped off with a damp cloth.

CANNED PEACHES.

Peel and halve the fruit and pack in sterilized jars, add ½ cup of sugar to each pint jar, or less if desired. Fill up with cold water. Put on sterilized rubber rings and cover without clamping down. Place jars in boiler with cloth or board under them, fill boiler with cold water to necks of jars, let come to a boil and boil 10 minutes. Remove jars and clamp down quickly.

Pears may be done by the same method.

Newtonville Newlywed.

CANNED BLUEBERRIES.

Put blueberries over the fire with just enough water to cover. Bring slowly to the boiling point and bottle while hot in pint bottles. Add sugar at time of using. *Mrs. L. J. C., Malden.*

SPICED CURRANTS.

Currants, 7 pounds.
Brown sugar, 5 pounds.
Vinegar, 2 cups.
Cloves, 3 tablespoons.
Stick cinnamon, 3 tablespoons.

Pick over currants, wash, drain and remove stems. Put in preserving kettle and add sugar, vinegar and spices tied in a muslin bag. Boil very slowly 1½ hours.

SPICED CHERRIES.

Select sound cherries with an inch of stem attached. Place them in jars with alternate layers of powdered sugar till jars are ¾ full. Fill jars to overflowing with cold spiced vinegar, made by boiling a bag of whole spices in vinegar for 15 minutes.

SPICED SECKEL PEARS.

Pears, 7 pounds.
Sugar, 4 pounds.
Vinegar, 1 pint.
Ginger root, ½ ounce.
Clove, 1 teaspoon.
Allspice, 2 teaspoons.
Cinnamon, 2 teaspoons.
Mace, ½ teaspoon.

Divide spices into 4 parts and tie each part in a square of muslin, add to sugar and vinegar and bring all to a boil. Pears may be peeled or not, as desired, but should be left whole. Put fruit in syrup and cook till it can be pierced with a straw. Skim out the fruit and pack in a crock. Bring syrup again to a boil and pour over fruit. Keep jar covered. Larger pears should be cut in halves lengthwise for spicing. Remove cores but leave stem on one half of pear. *W. G. D., Mansfield.*

SPICED PEACHES.

Peaches, 7 pounds.
Sugar, 4 pounds.
Vinegar, 1 quart.
Whole cloves, 1 tablespoon.
Whole allspice, 1 tablespoon.
Whole cinnamon, 1 tablespoon.

Peel peaches and stick each one with a few cloves. Boil with vinegar and spices until soft but not broken. Place in fruit jars and strain syrup over them. *M. R., Marshfield.*

CITRUS MARMALADE.

Grapefruit, 1.
Orange, 1.
Lemon, 1.
Water.
Sugar.

Slice and chop fine all fruit, measure, add 3 cups of water for each cup of fruit and let stand over night. In the morning cook 15 minutes, measure again and add an equal quantity of sugar. Let cook half an hour or until jellied. Will make 15 glasses.

GRAPEFRUIT MARMALADE.

Grapefruit, 5. Sugar, 5 pounds.
Cold water, 5 pints.

Select fine, smooth skinned grapefruit, peel in quarters and cover peel with slightly salted cold water. Free the pulp from pith and seeds and cut fine with sharp scissors. Place in an earthenware crock and cover with the cold water. Let both peel and pulp stand for 24 hours or even 48. Drain and rinse the peel in fresh cold water, cook in plenty of water slowly until it looks clear and can be pierced easily with a hat pin. Boil the pulp in the water in which it has been standing, add the sugar and stir thoroughly. Drain peel and, when cool enough to handle, cut with scissors in very thin strips. Add to the boiling pulp and cook until nearly jellied. *Mrs. C. F. C.*

ORANGE MARMALADE.

Large seedless oranges, 3. Lemon, 1.
Sugar, 4 pounds.

Slice oranges and lemon very thin. Pour over 11 tumblers of water, and let stand covered for about 24 hours. Boil slowly for 1 hour. After boiling add the sugar, let stand another 24 hours. Then boil 1 hour and 25 minutes. Pour into jelly glasses and seal when cold. *Aunty.*

ORANGE AND RHUBARB MARMALADE.

Oranges, 6. Rhubarb, 1 quart.
Sugar, 1½ pounds.

Peel the oranges, remove white rind and pits, and slice pulp and peel very fine into a preserving kettle. Add the rhubarb, cut small, and the sugar. Boil all together till of the proper consistency.
Egleston Square.

WILD FOX GRAPE MARMALADE.

Gather fruit when full sized but not quite ripe. Wash grapes and put on stove in a little water. Boil gently till pulp and seeds are separated, then mash through a sieve to remove skins and seeds. For each pound of pulp add ¾ pound of sugar and boil till of proper consistency.

APPLE MARMALADE.

Sour apples, 4 pounds. Lemons, 4.
Sugar, 4 pounds. Preserved ginger, 1 ounce.
Water, 2 cups.

Pare, core and chop fine the apples. Boil together for 5 minutes the sugar, water, grated rind and juice of lemons, and chopped, preserved ginger. Add apples and cook slowly for 2 hours, or until fruit is clear. Fill sterilized jars while hot.

RHUBARB MARMALADE.

Rhubarb, 6 pounds. Figs, 1 pound.
Sugar, 5 pounds. Lemons, 2.

Cut up rhubarb and let stand over night with sugar. In morning add figs and lemons, chopped fine. Cook slowly 3 hours.

A. B. C., Newton Upper Falls.

RHUBARB AND PINEAPPLE MARMALADE.

Rhubarb, 5 pounds. Pineapple, 1.
Sugar, 5 pounds.

Chop the rhubarb into fine pieces without peeling, add the pineapple, diced. Cover with the sugar and let stand over night; then cook very slowly, stirring frequently, till it is of the consistency of marmalade. *P. D., Scituate.*

MOCK ORANGE MARMALADE.

Pickle limes, 12. Large green tomatoes, 8.
Sugar, 4 pounds.

Cook limes till they can be pierced with a straw, drain and remove seeds. Chop them with tomatoes, add sugar and cook together till thick. *Mrs. C. E. E., Portland, Me.*

RIPE TOMATO MARMALADE.

Ripe tomatoes, 4 pounds. Oranges, 2.
Lemon, 1. Sugar, 4 pounds.

Boil tomatoes till very tender, strain and add lemon and oranges, chopped very fine, with peels, but without seeds. Add sugar and boil all together until thick. Pour into sterilized glasses and when cold cover with paraffin. *Mrs. A. G. L., Atlantic.*

RASPBERRY JAM.

Wash raspberries thoroughly, but quickly, then drain well. Do not allow them to stand in water. To each pound of fruit add 1 pound of sugar. Mash the fruit in the kettle and bring slowly to a boil. Boil 15 minutes very steadily, then add sugar and boil 5 minutes. Pour into sterilized jelly glasses and when cold cover with paraffin. If it is desired to remove seeds bring the fruit to a boil, pass it through a very fine sieve, then proceed with the juice as above. *Dolly A., Roslindale.*

GOOSEBERRY JAM.

To every pound of berries allow ¾ of a pound of loaf sugar and to every 6 pounds of fruit allow ½ pint of currant juice. Boil berries with currant juice for 1 hour, then add sugar and boil from ½ to ¾ of an hour from time of simmering.

RHUBARB AND STRAWBERRY JAM.

Rhubarb, 2 pounds. Strawberries, 2 quarts.
Sugar, 3 pounds.

Cut rhubarb into very short pieces. Mash the strawberries and add the sugar. Pour over rhubarb, and let stand overnight. Next morning simmer gently in an enamel kettle for 1 hour. Let cool somewhat and fill jelly glasses.

ORANGE JAM.

Sugar, 1 pound to every pound of fruit, weighed before cutting.

Pare half the oranges and cut rind into shreds. Boil until tender and set aside. Grate rind of remaining oranges, discarding every bit of the white inner skin. Remove seeds and cut all fruit into small pieces. Drain off the juice, add the sugar and, unless the oranges are very juicy, add a little water. Boil 6 minutes, add chopped fruit and grated peel and boil 20 minutes longer.

ORANGE CONSERVE.

Prepare as in preceding recipe, but do not add water to juice. Add nuts and raisins when the pulp is added and cook a little longer, about half an hour.

QUINCE AND APPLE JAM.

Use 2-3 quinces to 1-3 sweet juicy apples. Pare, core, slice and weigh fruits. To every pound of fruit allow ¾ pound of sugar. Steam fruit until tender. Make a syrup of the sugar and just enough water to dissolve, then add fruit and simmer till it looks clear. Remove fruit to sterilized jars, boil down syrup if necessary and pour over fruit.

SUNSHINE JAM.

Strawberries, 2 quarts. Large pineapple, 1.
Sugar, 3 pounds.

Wash the berries, drain and hull. Peel the pineapple and cut in small pieces. Bring the fruit slowly to a boil with a little water. Add heated sugar and cook till it jellies. Pour into marmalade jars.

CARROT JAM.

Carrot pulp, 1 pint. Lemon, 1.
Sugar, 1 pint.

Boil carrots until very soft, peel, press through a colander, and measure. Add sugar and juice of the lemon and boil for 20 minutes, or until mixture jellies. *Mrs. D. P., Chelsea.*

APRICOT JAM.

Dried apricots, 2 pounds. Water, 4 pints.
Sugar, 6 pounds.

Soak fruit for 2 days in water. Boil gently until soft and pulpy, which will require from ½ to ¾ of an hour. Add sugar and boil 25 minutes or until of the consistency of jam.

GREEN TOMATO JAM.

Green tomatoes, 8 pounds. Green ginger, 2 ounces.
Lemons, 4. Sugar, 7 pounds.

Slice tomatoes, add juice, thin rinds of the lemons, and the ginger. Boil until tender, add sugar and continue boiling till of the consistency of jam. Remove ginger and store jam in sterilized jars.

CURRANT CONSERVE.

Currants, 10 pounds.
Sugar, 10 pounds.
Seeded raisins, 3 pounds.
Oranges, 8.

Wash and stew currants, add sugar, chopped raisins and oranges chopped, skin and all. Cook all together for 20 minutes and pack in sterilized jars.

PLUM CONSERVE.

Plums, 3 quarts.
Sugar, 3 pounds.
English walnuts, 1 pound.
Raisins, ½ pound.
Orange, 1.

Cut up plums and chop nuts coarsely, use yellow rind and juice of the orange. Mix and cook 30 minutes or until thick.

CRANBERRY CONSERVE.

Cranberries, 1 quart.
Orange, 1.
Seeded raisins, 1-3 cup.
Nut meats, 1 heaping cup.
Sugar, 4½ cups.

Chop cranberries fine, also the orange, using all but the bitter white skin. Add raisins and nut meats, pecans or walnuts are best. Add sugar and start to cook very slowly, to keep from burning. Simmer slowly till it thickens to the consistency of a marmalade.

APPLE GINGER CONSERVE.

Apples, 1 quart.
Brown sugar.
Lemon rind, 1.
Preserved ginger, 1 small cup.
Vinegar.

Peel and cut apples in eighths, place in kettle, arranging in layers with brown sugar sprinkled generously between each layer. Add grated lemon rind, the chopped ginger and vinegar to barely cover fruit. Let apples stand over night, then place over a moderate fire and bring very slowly to the boiling point. Simmer till fruit is tender but not broken, then skim out apples and boil down syrup till quite thick. Fill jars with apples, pour over syrup and seal while hot.

RHUBARB AND FIG CONSERVE.

Rhubarb, 2 quarts.
Sugar, 5 pounds.
Lemon, 1.
Oranges, 2.
Walnut meats, 1 ounce.
Figs, ½ pound.

Chop rhubarb fine, add sugar, juice of the lemon and 1 orange and the walnut meats chopped fine. Boil for 15 minutes. Then add remaining orange chopped fine, skin and all, figs also chopped fine. Cook all together slowly till of the consistency of marmalade. Stir frequently. *M. Y. J., Pittsford Mills, Vt.*

RHUBARB CONSERVE.

Rhubarb, 2 quarts.
Walnut meats, ¼ pound.
Orange, 1.
Sugar, 2 heaping cups.
Seeded raisins, ½ pound.

Cut the rhubarb into small pieces and measure after cutting. Break walnuts into small pieces. Remove pulp from orange and grate yellow rind. Mix all ingredients and bring very slowly to the boiling point. Simmer very slowly for ½ hour, stirring frequently to prevent scorching. When cooked to the consistency of marmalade pour into jelly glasses.

GOOSEBERRY CONSERVE.

Green gooseberries, 5 pounds.
Seeded raisins, 1½ pounds.
Sugar, 4 pounds.
Oranges, 4.

Cook berries slowly in just enough water to keep them from burning. When soft, mash well, add chopped yellow rind of the oranges, raisins, chopped, and juice of oranges. Boil 40 minutes, stirring constantly. Pour in sterilized glass jars while hot.

GRAPE SWEETMEAT.

Grapes, 8 pounds.
Sugar, 4 pounds.
Raisins, 1½ pounds.
Oranges, 2.

Pulp grapes, cook until seeds rise to the surface, skim them off and add skins. Cook 15 minutes, then add sugar, orange and raisins. Boil ¾ of an hour, or until as thick as marmalade.

A. B. C., Newton Upper Falls.

PEACH BUTTER.

Peel peaches and remove stones, place in preserving kettle with a very little water and stew until tender. Drain off liquid and put fruit in clean preserving kettle, mash and sweeten to taste. Boil until very thick and of a rich color, stirring constantly to prevent burning. Seal while hot in sterilized jars.

PEAR BUTTER.

Wash pears and without peeling boil until soft and mushy. Rub through colander to remove cores, seeds and skins. Put pulp into kettle with half as much sugar, add cinnamon, nutmeg and cloves to taste and cook mixture slowly till smooth and thick, stirring constantly to prevent burning.

APPLE BUTTER.

Apples. Cloves.
Sweet cider. Allspice.
Cinnamon.

Fill a preserving kettle with apples that have been peeled, quartered, and cored. Add the spices, cover with cider and boil slowly, stirring every little while with a wooden spoon until the whole becomes a dark brown jam with only juice enough to keep it soft and buttery. Pour into jars and cover.

Mrs. H. B. C., East Boston.

GRAPE BUTTER.

Pick over grapes, wash and drain well. Separate skins from pulp, heat the latter to boiling point in a preserving kettle and simmer slowly till seeds drop out. Put pulp through colander to remove seeds. Add skins to pulp in the preserving kettle, cook mixture slowly for 30 minutes and seal in sterilized jars.

CRANBERRY SAUCE.

Cranberries, 1 quart. Sugar, 1 pint.
Water, 1½ cups.

Boil together, closely covered, for 10 minutes from time it begins to bubble. Do not stir. Skim, cool and chill.

RUBY SAUCE.

Cranberries, 1 quart.
Sugar.
Cold water, 2 quarts.
Apples.

Boil cranberries in water in closely covered kettle for 20 minutes over a hot fire. Remove from stove and add sugar to taste, and all the peeled, cored, and quartered apples that the juice will cover. Stew together slowly till apples are tender, but not broken, and have absorbed the juice until they are ruby colored.

W. L. E., Cambridge.

PICCALILLI.

Green tomatoes, 1 peck.
Salt, 1 cup.
Onions, 6.
Green peppers, 4.
White mustard seed, 1 ounce.
Celery seed, 1 ounce.
Whole allspice, 1 ounce.
Whole cloves, 1 ounce.
Cinnamon.
Cider vinegar.
Brown sugar.
Horseradish.

Chop tomatoes and let stand over night with salt sprinkled throughout. In the morning drain well, add onions and peppers chopped, spices tied in a bag, sugar to taste, a little horseradish and vinegar to cover. Scald slowly and simmer for 4 hours.

Mrs. Bridgewater.

UNCOOKED PICCALILLI.

Green tomatoes, ½ peck.
Green peppers, 6 cups.
Cabbage, 6 cups.
Onions, 6.
Salt, 1 cup.
Brown sugar, 2 pounds.
Cinnamon, 1½ teaspoons.
Allspice, ¾ teaspoon.
Clove, ¾ teaspoon.
Mustard seed, 6 tablespoons.
Celery seed, 6 tablespoons.
Vinegar.

Chop green peppers after removing seeds, and shred cabbage fine, then measure. Also chop tomatoes and onions, add salt and place all in a crock. Pour over boiling water to cover and let stand 24 hours. Pour in a bag to drain until dry. Return to crock and add remaining ingredients. Mix all well and pour over enough vinegar to cover. Let ripen 1 month before using.

W. G. D., East Mansfield.

GERMAN STYLE SAUER-KRAUT.

Cut firm small heads of cabbage in halves. Wash well and shred fine with a cabbage cutter. Reject all hard, tough pieces. Use a 3-gallon stone crock. Line bottom with whole cabbage leaves, then put in a layer of shredded cabbage 5 inches deep, a tablespoon of salt, and 5 or 6 whole peppercorns. Then with a wooden potato masher pound and pound the cabbage down till liquid forms all over it. Then put in another layer of cabbage, salt and peppercorns and pound again. When crock is full cover with whole cabbage leaves, then with a clean white cloth and a plate Put a weight in the plate to keep all pressed down. The cabbage water must cover the plate. Leave in a warm place for 2 weeks, when it will be ready for use. *Jane H., Medway.*

TOMATO PICKLE.

Tomatoes, 1 peck.
Onions, ½ peck.
Cabbage, 1 large head.
Peppers, 12.
Sugar, 1 cup.
Allspice, 1 tablespoon.
Clove, 1 tablespoon.
Mustard, 1 tablespoon.
Celery seed, 1 ounce.
Tumeric, 1 ounce.
Salt, 1 cup.

Chop all vegetables fine, sprinkle with the salt and let stand over night. Drain and place in kettle with spices and seasoning, pour over vinegar and boil for 1 hour or more.

SWEET CUCUMBER PICKLES.

Cucumbers, 7 pounds.
Sugar, 3 pounds.
Vinegar, 1½ pints.
Cloves, cinnamon and allspice, 1 ounce each.

Soak cucumbers in strong brine for 3 days. Pour off brine and freshen for 3 days, changing water each day. Then slice in thick chunks. Bring cucumbers to a boil in weak vinegar in which is a small piece of alum. Remove and drain. Then bring to a boil in the spiced vinegar on each of 3 successive days. Store in stone crock. *W. G. D., East Mansfield.*

MUSTARD PICKLE.

Red peppers, 3.
Tiny onions, 2 quarts.
Cauliflowers, 2.
Small cucumbers, 2 quarts.
Green tomatoes, 2 quarts.
Vinegar, 2 quarts.
Flour, 1 cup.
Mustard, 1 scant cup.
Tumeric powder, 1 teaspoon.
Sugar, 2½ cups.
Salt, 1½ cups.

Cut peppers fine and remove part of the seeds, halve the onions after peeling, chop cauliflowers and tomatoes and cut cucumbers in halves lengthwise. Cover all with salt and let stand over night. Drain thoroughly, add cold water and heat through but do not boil. Heat 1½ quarts of the vinegar, make a paste of the flour, mustard and tumeric powder blended smooth with the remaining pint of vinegar. Add sugar to hot vinegar, then thicken with the paste and cook well. Drain vegetables and mix thoroughly in the vinegar. May be stored in bottles or in a stone jar.

Mrs. A. K. J., South Boston.

GOOSEBERRY RELISH.

Gooseberries, 5 cups.
Seeded raisins, ½ cup.
Onion, 1.
Brown sugar, 1 cup.
Cayenne, ¼ teaspoon.
Mustard, 3 tablespoons.
Ginger, 3 tablespoons.
Salt, 3 tablespoons.
Tumeric, 1 teaspoon.
Vinegar, 1 quart.

Pick over, wash and drain the gooseberries. Add raisins and onion, peeled and diced. Chop all or put through a meat grinder, add sugar, spice and seasoning. Pour over all the vinegar, bring slowly to the boiling point and simmer 45 minutes. Fill sterilized bottles and seal.

CRANBERRY RELISH.

Cranberries, 2 quarts.
Sugar, 3½ pounds.
Seeded raisins, 1 pound.
Oranges, 2.
Vinegar, 1 cup.
Ginger, 1 teaspoon.
Clove, 1 teaspoon.
Cinnamon, 1 teaspoon.

Cook all to a marmalade, using grated rind and juice of oranges.

Mrs. W. S., Brookline.

PEPPER RELISH.

Red peppers, 6.
Green peppers, 6.
Onions, 6.
Sugar, 1 cup.
Salt, 2 tablespoons.
Vinegar, 1½ cups.

Wipe peppers and cut in halves lengthwise. Remove seeds, pith and stem ends. Peel the onions and put peppers and onions through the food chopper, cover with boiling water and let stand 5 minutes, then drain, add sugar, salt and vinegar and simmer for 20 minutes. Store in sterilized glass jars.

WINTER CHILLI SAUCE.

Tomatoes, 1 can.
Onions, 2.
Salt, 1 tablespoon.
Pepper, 1 teaspoon.
Sugar, 1 cup.
Vinegar, ½ cup.
Cinnamon, ½ teaspoon.
Nutmeg, ½ teaspoon.
Clove, ½ teaspoon.
Allspice, ½ teaspoon.

Boil all ingredients together for 10 minutes and bottle.

Mrs. H. B. C., East Boston.

OLIVE OIL PICKLES.

Cucumbers, 25.
Salt, ½ cup.
White mustard seed, ½ cup.
Brown mustard seed, ½ cup.
Olive oil, 2-3 cup.
Vinegar, 1 quart.

The cucumbers should be medium sized. Wash and slice without peeling. Mix all ingredients cold. Let stand 2 hours or more, stirring occasionally. This quantity will fill 2 quart jars.

M. Y. J., Pittsford Mills, Vt.

PICKLED ONIONS.

Select sound small onions of equal size, peel with a silver knife and scald in salted water till they are tender. Drain and pack in sterilized glass jars. Heat to the boiling point sufficient vinegar to cover them with a tablespoon each of whole cloves and mace. Pour vinegar over onions to overflowing, distributing spices among them, add a tiny red pepper and a little white mustard seed to each jar and seal at once.

CHILLI SAUCE.

Ripe tomatoes, 12.
Onions, 2.
Green peppers, 4.
Salt, 1 tablespoon.
Sugar, 1 tablespoon.
Vinegar, 2 cups.

Onions, tomatoes and peppers should be large. Chop peeled tomatoes, onions and peppers fine and place all on stove to simmer for 4 hours. *Mrs. O. T., Dorchester.*

MANGOES.

Young, small canteloupes or musk melons, large green peppers or ripe cucumbers may be mangoed. Cut a section out of one side, remove seeds and pith and place in strong salted water for 3 days. Drain and stuff with a mixture of white cabbage, green tomatoes and small white onions, all chopped fine, with spices to taste. Tie up mangoes. Boil a few minutes in vinegar to cover with 1 tablespoon of alum to each 3 gallons of vinegar. Remove mangoes to large crock and pour over hot vinegar. *J. A. C.*

TOMATO CATSUP.

Ripe tomatoes, 1 peck.
Clove, 1 tablespoon.
Allspice, 1 tablespoon.
Cinnamon, 1 tablespoon.
Mustard, ¼ pound.
Red pepper, 1 teaspoon.
White vinegar, 1 pint.
Salt, ¼ pound.

Boil tomatoes until soft and mushy, then strain. Add spices, dissolving mustard in a little of the tomato pulp, salt and vinegar. Boil all together gently for 3 hours, bottle and seal while hot.

Mrs. A. G. L., Atlantic.

GRAPE CATSUP.

Grapes, 5 pounds.
Sugar, 3 pounds.
Vinegar, 2 cups.
Black pepper, 1 teaspoon.
Cinnamon, 1 teaspoon.
Allspice, 1 teaspoon.

Wash and stem grapes, heat very slowly. When soft put through sieve, return to kettle and add remaining ingredients. Boil for 1 hour and bottle while hot.

SOUTHERN BOILED HAM.

A ham.
Sweet cider.
Bread crumbs, 1 pint.
Mustard, 2 tablespoons.
Brown sugar, 2 tablespoons.
Molasses, 2 tablespoons.
White vinegar, 1 tablespoon.
Butter, 1 heaping tablespoon.
Cloves and pepper.

Wash the ham thoroughly, put in kettle with enough new sweet cider to almost cover. Cover the kettle tightly, put on a slow fire and leave for two hours. It should not boil. At the end of the 2 hours let it boil very slowly, allowing 15 minutes to a pound. Remove from fire and allow to remain in the cider till quite cold. Then skin the ham, removing the rind but none of the fat. Mix the bread crumbs with mustard, brown sugar, molasses, vinegar and butter. Spread the paste all over the ham, stick in cloves here and there, shake over a little pepper, dot with bits of butter and put in a hot oven. Baste with a cup of the cider. If it is impossible to use cider, boil the ham in water, using 1 cup of vinegar and 2 cups of sugar to each quart of water.

MILK BAKED HAM.

Raw ham, 1 thick slice.
Sugar, 1 tablespoon.
Mustard, 1 teaspoon.
Milk, 1 cup.

Mix thoroughly the sugar and mustard and rub well into the ham, lay in a deep granite ware or crockery pie dish, cover with milk and bake 1 hour. *A. M., Bridgewater.*

BEEF A LA MODE.

Beef, 3 pounds.
Onions, 6.
White turnips.
Potatoes.
Salt.
Flour.
Cold water.

Use a cheap cut of beef, wash, put in roasting pan and sprinkle well with salt. Pare the onions and slice turnips thin, lay around the meat and pour the water over all. Bake 3 hours. Pare as many potatoes as desired and put in 1½ hours before serving. As the water cooks away add more. Thicken gravy with a little flour blended smooth in cold water. *E. A. T., Boston.*

PLANKED STEAK.

Heat plank very hot before using. Broil steak lightly on one side, then place broiled side down on plank, brush over with melted butter or olive oil, sprinkle with pepper and salt and lay plank on broiler of gas stove. Have low flame and broil slowly for about 15 minutes. Have ready freshly boiled potatoes, press through a ricer, season with salt, pepper and butter and moisten with cream. Beat with a fork until light. Also have ready onions boiled in milk, spinach finely chopped and well seasoned, asparagus tips or cauliflower, baked stuffed tomatoes or peppers, peas and a good mushroom sauce. When steak is nearly done remove plank from oven, press potato through a pastry tube to form a border around edge of plank. Between this and the steak place the other vegetables neatly and over steak pour the mushroom sauce. Return to oven to heat through, allowing potatoes to brown slightly. Garnish with parsley or watercress and send to table on a large tray or platter.

BEEFSTEAK SMOTHERED IN ONIONS.

Broil or pan-broil the steak as usual. In the mean time peel and slice the onions and separate into rings. Melt a generous lump of butter in a frying pan and when hot put in the onions. Cook very slowly, uncovered. When well browned, sprinkle with salt, pepper and a tiny bit of sugar. Place steak on a hot platter and smother with onions, pouring on butter as well.

ROAST BEEF.

Wipe and trim meat, sear lean surface in hot dripping pan. Dredge with flour and salt and bake in a hot oven, allowing 12 minutes to a pound. Decrease the heat after 10 minutes. Baste frequently while cooking. Serve with Yorkshire pudding.

LOIN OF VEAL.

Put a loin of veal in a dripping pan and sprinkle with pepper and salt. Add half a cup of white stock, cover and cook until veal is so tender that the bones can be removed. Remove them and press veal carefully together. Let it cool and serve sliced thin, or brush over with beaten egg, dip in fine crumbs and brown. Serve hot with mushroom sauce.

ROAST LEG OF PORK.

Leg of pork.
Onions, 2 pounds.
Bread crumbs, 1 cup.
Salt and pepper.
Sage, 1 tablespoon.

Cut onions into quarters and parboil in salted water for 15 minutes, drain and chop. Add sage, seasoning and crumbs. Stuff the pork with this forcemeat, then rub meat all over with salt and roast, allowing 20 minutes for each pound of meat. Serve hot with apple sauce.

BREAD FILLING.

Stale white bread, 3 cups.
Chopped onion, 2 tablespoons.
Drippings, 1 tablespoon.
Salt, 1 teaspoon.
Pepper, ⅛ teaspoon.
Paprika, a dash.
Chopped parsley, 1 tablespoon.

Put drippings in a saucepan, add onion and bread which has been soaked in water and pressed dry between the hands, then add seasoning and parsley, mix well and keep stirring until it has cooked dry.

VEAL CUTLETS.

Veal steak, 2 pounds.
Butter, 2 tablespoons.
Lard, 1 tablespoon.
Capers.
Anchovies, 6.
Lemon, 1.
Salt and pepper.
Egg, 1.
Bread crumbs.

Cut veal in slices ½ inch thick and 3 inches square, pare the corners round and beat lightly to flatten. Season with salt and pepper and dust with flour. Dip each cutlet in egg and cover with fine crumbs. Fifteen minutes before serving place a frying pan on fire with the butter and lard; as soon as hot fry the cutlets to a golden brown. Arrange on a warm dish and lay in the center of each ½ teaspoon of capers. Soak the anchovies in cold water, remove the skin and bones and divide into halves. Roll them up and place one of these rolls on each veal cutlet with ¼ of a lemon. Garnish with parsley and serve. If preferred, the veal cutlets may be served without anchovies, capers and lemon, but with tomato sauce.

Mrs. H. B. C., East Boston.

STUFFED BREAST OF VEAL.

Breast of veal.
Bread stuffing.
Flour, salt and pepper.
Cold water, 1 cup.
Drippings, 1 tablespoon.

Cut a pocket in the veal, wipe, fill and sew up. Place in a roasting pan, rub over with the drippings, dust with flour, salt and pepper and put into a hot oven. Roast for 20 minutes, then add 1 cup of cold water, reduce the heat of the oven and roast for 1 hour, adding water as needed. Remove meat from pan and add 1 tablespoon of flour stirred into 1 tablespoon of melted butter. Boil 3 minutes and strain.

PORK AND APPLE PIE.

Fresh lean pork, 2 pounds.
Apples, 3.
Onions, 2.
Potatoes, 2 pounds.
Stock, 1 cup.
Drippings, 2 tablespoons.
Powdered sage, 1 teaspoon.
Salt and pepper.
Cayenne.

Wipe pork and cut into small pieces, removing all skin, bone and superfluous fat. Add seasonings and mix well. Scald onions, then slice, also slice potatoes and apples. Grease a deep baking dish and put in the ingredients in alternating layers, making the top layer a thick one of potatoes. Pour over the stock and dot with drippings. Set pie in tin of hot water and bake 3 hours, closely covered the first 2½ hours, and uncovered the last half hour.

SWEDISH STEW.

Undercut round of beef, 2 pounds.
Carrot, 1.
Small onions, 6.
Small white turnip, 1.
Tapioca, 2 tablespoons.
Salt and paprika.
Tomato, 1 cup.
Vinegar, ½ cup.

Cut meat in 1½-inch cubes, slice carrot and turnip and quarter onions. Pack in layers in an earthen ware casserole or bean pot, sprinkling in the tapioca and seasoning to taste. Stew and strain tomatoes, then measure and add with the vinegar. Cover and seal with a thick flour and water paste. Cook about 3 hours and serve with baked potatoes. *Mrs. C. F. C.*

SCOTCH BROTH.

Neck mutton, 2 pounds.
Onion, carrot, celery, turnip. 1 cup.
Butter, 1 tablespoon.
Barley, ½ cup.
Flour, 1 tablespoon.
Pepper, ¼ teaspoon.
Chopped parsley, 1 tablespoon.
Salt, 2 teaspoons.

Wipe and cut the meat from the neck mutton in dice. Do not use skin and fat. Cover the bones with a pint of cold water and simmer for 3 hours. Put 3 pints of cold water over the meat, heat slowly, skim until the scum is white, add the barley, soaked, and simmer 2 hours. Then add the mixed vegetables, diced, and simmer another hour or until the meat and barley are tender. Thicken the strained bone water with the butter and flour cooked together and stir into the broth. Add the salt, pepper and parsley. Serve without straining.

BEEF STEAK ROLL.

Flank or round steak, 1½ pounds.
Lamb kidneys, 2.
Cracker crumbs, ½ cup.
Minced onion, 1 tablespoon.
Sugar, 1 tablespoon.
Salt and pepper.
Powdered thyme, sage and savory.
Flour, 2 tablespoons.
Water, 3 cups.
Butter, ¼ cup.

Trim kidneys of all fat, cords and veins. Cut into small pieces and spread thinly over 1 side of the steak with crumbs, onion and seasoning. Roll up and tie with a cord. Brown the roll in butter, then remove and make a gravy by stirring in the flour and adding water and sugar. Put the roll in the gravy and cook slowly until tender in a covered baking dish.

RAGOUT OF MUTTON.

Boiled mutton, 2 cups.
Onion, 1.
Stock, 1 cup.
Butter, 2 tablespoons.
Peas, ½ can.
Salt and pepper.

Cut meat into inch square bits, slice onion and put all ingredients in a saucepan together, cover closely and simmer very slowly for 1 hour. Stir occasionally.

SHIN OF BEEF.

Shin of beef, 4 pounds.
Clove, 1.
Bay leaf, 1.
Sprig of parsley, 1.
Salt, ½ teaspoon.
Carrot, 1.
Butter, 1½ tablespoons.
Onion, 1.
Flour, 1½ tablespoons.
Boiling water, 2 quarts.

Have the meat cut into several pieces, add all ingredients, except flour and butter and bring slowly to a boil. Skim and cook slowly for 5 hours. With the butter, flour and 1 cup of the liquid make a brown sauce and serve with the meat. The remaining liquid may be used for soups.

SCALLOPED MEAT.

Left-over meat.
Bread crumbs.
Onion.
Chopped parsley.
Pepper and salt.
White sauce or stock.

Spread in a buttered baking dish alternate layers of crumbs and meat, chopped fine, a sprinkling of the parsley, onion, pepper and salt. When dish is nearly full moisten all with white sauce, stock or tomatoes. Set in oven till thoroughly heated and brown.

EAST INDIAN CURRY.

Hot boiled rice.
Finely cut meat, 1 pint.
Green peppers, 2.
Curry powder, 2 teaspoons.
Milk or stock, 1 gill.

Place the meat in a stew pan with the milk or stock, add the green peppers parboiled, seeded and chopped, and the curry powder. Let simmer for 10 to 15 minutes. Serve rice and curry sauce in separate dishes, both piping hot. For the meat, chicken, lamb, mutton or lobster may be used.

LAMB CUTLETS.

Lamb.
Egg, 1.
Bread crumbs.
Salt and pepper.

Cut and trim some rare slices from a leg of lamb. Dip them in beaten egg, and then in the bread crumbs seasoned with the salt and pepper. Dip again in egg, in crumbs and fry brown in deep fat.

BEAN POT ROAST.

Mutton, 3 pounds.
Potatoes, 1 cup.
Salt, 2 teaspoons.
Onion, ¼ cup.
Carrot, 1 cup.
Flour, 2 tablespoons.

Cut mutton into medium pieces and place in a bean pot or casserole, cover with boiling water, and let cook in moderate oven for 2 hours. Cut up potatoes and measure, slice onion and chop carrots and measure. Add vegetables and salt and cook till vegetables are tender, which will require about 1 hour. Serve with a gravy made from the liquid in which the meat was cooked, thickened with the flour.

LAMB CHOPS EN CASSEROLE.

Lamb chops, 6.
Flour.
Salt and pepper.
Boiling water, 1 cup.
Worcestershire sauce, 1 teaspoon.
Tomato catsup, 3 teaspoons.

Use lamb chops cut from the forequarter. Brown chops on all sides in hot, unbuttered frying pan. Lay them in a casserole, season and dredge with flour. Pour boiling water into frying pan, add Worcestershire sauce and catsup, stir well and pour over chops. Cover and cook in moderate oven for 2 hours.

C. T. B., Framingham.

BREADED TONGUE.

Cut cold boiled tongue into slices 1-3 to ½ inch thick. Dip in beaten egg, then in crumbs seasoned with salt and pepper. Saute in hot butter till well browned and serve with tomato sauce.

BREADED PORK CHOPS.

Have pork chops cut thicker than usual. Cut flank and tenderloin from bone and skewer into round shape. Arrange in shallow baking pan, with boiling water to half the depth of the chops. Sprinkle well with bread crumbs to which have been added salt, pepper and chopped onion, cover closely and bake in a slow oven for 1½ hours. Remove cover, place on each chop ½ teaspoon of butter and bake until crumbs are brown.

BROILED SWEETBREAD.

Scald sweetbreads in salted water, blanch in cold water and remove stringy parts. Dry on a towel, dip in beaten egg, roll in fine bread crumbs and broil. Serve with crisp bacon.

ROAST SWEETBREADS.

Sweetbreads, 2 pairs.
Butter, 2 tablespoons.
Minced carrot, 1 teaspoon.
Minced onion, 2 teaspoons.
Beef extract, 1 teaspoon.
Bay leaf, 1.
Lemon juice, 1 tablespoon.
Boiling water, 1 pint.
Flour, 1 tablespoon.

Cook sweetbreads in usual manner, add butter, carrot, onion, extract, bay leaf and lemon juice and simmer slowly for 15 minutes. Turn into buttered baking dish, add water and flour blended with a little cold water. Cook in oven 1 hour and serve with mushroom sauce.

CALF'S LIVER.

Calf's liver, 1.
Salt pork, 5 strips.
Salt and pepper.
Minced onion, 1 tablespoon.
Brown sauce, 3 cups.

Make 5 short slits in the rounded side of a calf's liver and insert strips of salt pork (bacon may be used). Lay liver in a casserole, add onion and seasoning and pour over sauce which should be rather thin. Cover and cook for 2 hours in a medium oven.

CHICKEN LIVERS ON TOAST.

Chicken livers.
Butter, 1 tablespoon.
Flour.
Madeira, ½ cup.
Brown sauce, 1 cup.
Salt and pepper.
Hot toast.

Wipe the livers with damp cloth, dry and cut each in quarters. Brown them in the butter for 5 minutes. Dredge with flour and add Madeira and brown sauce. Season and simmer for 10 minutes. Serve on slices of hot buttered toast.

HAMBURG LOAF.

Hamburg steak, 2 pounds. Egg, 1.
Bread crumbs, 2½ cups. Onion, 1.
Salt and pepper.

To the Hamburg steak add two cups of the bread crumbs, all but a few drops of the egg, beaten, the onion chopped fine, reserving a few whole slices, pepper and salt. Knead together thoroughly and form into a nicely shaped loaf. Rub over with the remaining egg, brush with the half-cup of crumbs and lay the slices of onion on top. Bake for 1¼ to 1½ hours. Serve with or without tomato sauce. Onion may be omitted if not desired.

VEAL LOAF.

Bread crumbs, 1 cup. Melted butter, ½ cup.
Lemon juice, 1 tablespoon. Salt, 1 tablespoon.
Lean veal, 3½ pounds. Pepper, a shake.
Egg, 1.

Mix all together and pack solidly in a buttered bread pan. Bake 1½ hours in a hot oven. Cool, remove from pan and cut in thin slices.

JELLIED BEEF LOAF.

Shank of beef, 4 pounds. Salt and paprika.
Water. Mace.

Boil the beef, which should contain both meat and bone, in enough water to cover, till it is very tender. Pour off liquid and let cool. Remove bone and gristle from meat, cut into small pieces and season. If liquid forms a firm jelly when cold, melt it and pour over meat. If it does not form a firm jelly boil it down till it will. Stir as it begins to set, then place on ice to chill. Serve sliced, with a garnish of parsley.

JELLIED VEAL.

Boil a knuckle of veal until tender. Pour off the water and chop veal fine. Boil down the liquid to 1 pint. Line a loaf-shaped mold with slices of hard boiled egg, put in meat lightly and pour over all the liquid. Set away to harden and chill.

LAMB AND KIDNEY PIE.

Breast of lamb, 1½ pounds.
Lamb kidneys, 12.
Black pepper.
Lemon, 1.
Celery salt.
Nutmeg.
Onion, 1.
Crust.

Stew the lamb and kidneys, split and cleansed, in boiling salted water to cover, until tender. When done cut the lamb in pieces the size of the kidney halves. Season the broth well. Fill a pie dish with the meat and kidneys, sprinkle over the finely grated onion and the juice and rind of a large lemon, and pour over broth, which should be thickened as for gravy. Cover pie with a good shortcake crust, cut hole in centre and fill up with more broth. Bake in a quick oven till well browned. *Mrs. C. F. C.*

BEEF POT PIE.

Lean beef, 2 pounds.
Fat salt pork, ½ pound.
Onion, 1.
Carrot, 1.
Turnip, 1.
Water or stock.
Salt and pepper.
Short crust.

Cut beef and pork in pieces and put in kettle with chopped vegetables and water or stock to cover. Stew until tender, then season and turn all into a deep baking dish. Roll out a good baking powder crust, quite thin, cover baking dish and make 2 or 3 holes in crust. Bake 30 minutes in hot oven.

LONDON KIDNEY PIE.

Steak, 1 pound.
Kidney, ¼ pound.
Flour, 2 cups.
Baking powder, 2 teaspoons.
Milk, 1 cup.
Butter, 6 tablespoons.
Pepper and salt.

Cut steak and kidney in thin slices, sprinkle with flour, pepper and salt. Put in deep pie dish with a little hot water. In another dish mix and sift the flour, baking powder and salt, rub in butter and add milk. Turn on a floured board and roll out ¼ inch thick. Wet the edges of the dish and line them with strips of pastry, then cover, brush over with egg, make a hole in the centre and bake 1½ hours in a moderate oven. *Mrs. H. B. C., East Boston.*

CHESHIRE PORK PIE.

Loin of pork, 2 pounds.
Tart apples.
Pepper and salt.
Nutmeg.
Sugar, 2 tablespoons.
White wine, ½ pint.
Butter.
Pastry.

Free pork from skin and fat and cut into thin steaks. Season with pepper, salt and nutmeg. Line a deep pie dish with good pastry, put in a layer of pork, then a layer of thinly sliced apples and the sugar. Place another layer of pork over this. Pour over all the wine, season again, dot with butter and cover with paste, cutting a hole for the steam to escape. Brush over with beaten egg and bake in a slow oven 1 hour. May be eaten hot or cold.

Mrs. C. F. C.

VEAL PIE.

Veal, 1 leg.
Chopped parsley.
Salt.
Paprika.
Bay leaf, 1.
Eggs, 4.

Boil the veal till tender. Season the broth with the parsley, bay leaf, salt and pepper. Let veal cool. Cover sides of a deep baking dish with a rich paste. Put an inverted cup in the centre of dish and put in veal cut in good sized pieces. Hard cook the eggs, cut them across in halves and put into the dish with veal. Pour over gravy and cover all with a rich crust. Bake till well browned.

A Boston Girl.

BEEF FRITTERS.

Finely chopped roast beef, 1 cup.
Chopped parsley, 1 tablespoon.
Salt.
Pepper.
Onion juice.
Milk, 1 cup.
Flour, 1 cup.
Egg, 1.
Baking powder, 1 teaspoon.

Mix the beef and parsley and season with salt, pepper and onion juice. To make a batter beat the egg, add the milk and the flour sifted with the baking powder. Add batter to the minced beef and drop by spoonfuls into hot fat. Fry brown, drain and serve with currant jelly.

VEAL AND HAM PIE.

Veal cutlets, 2 pounds.
Boiled ham, ½ pound.
Savory herbs, 2 tablespoons.
Nutmeg, ¼ teaspoon.
Mace, ¼ teaspoon.
Pepper and salt.
Lemon peel.
Egg yolks, 2.
Water, 1 pint.

Cut the cutlets into small pieces, lay them on the bottom of a deep pie dish, sprinkle over seasoning, grated lemon peel and yolks of hard boiled eggs cut in slices. Cut the ham very thin and put in a layer. Proceed till dish is full, with the ham on top. Lay an edge of puff paste on rim of dish and pour in the water, cover with crust of puff paste, ornament with leaves of pastry, brush with yolk of egg and bake 1½ hours.

Mrs. W. F. B., East Boston.

CANADIAN MEAT PIE.

Chopped meat, 2 cups.
Onion, 1.
Salt, ¼ teaspoon.
Pepper, 2 dashes.
Gravy or stock, 1 cup.
Mashed potatoes, 2 cups.
Cold cooked vegetables, 1 cup.

Any kind of left over meat may be used. It should be chopped fine with the large onion and any cooked vegetables that happen to be on hand. Add seasoning and arrange in baking dish with mashed potatoes forming crust. Bake 1 hour in a good oven.

BEEF OLIVES.

Sliced pot roast.
Bread crumbs.
Grated onion.
Salt.
Pepper.
Parsley.
Butter.
Gravy, or bouillon cube.

Cut thin slices of beef from a pot roast and spread each with a little dressing made from soft bread crumbs, seasoned with a little grated onion, salt, pepper, and chopped parsley moistened with melted butter. Roll up, fasten with a wooden toothpick and put in casserole or baking dish. Cover with a sauce made from left over gravy, stock or a bouillon cube dissolved in hot water and slightly thickened. Let simmer slowly on top of stove or in a moderate oven for ¾ of an hour.

SAUSAGE TARTS.

Country sausages, 8.
Green pepper, 1.
Onion, 1.
Mixed spice.
Salt and pepper.

Make a good puff paste, roll out and cut into strips 4 inches wide and 8 inches long. Remove skins from the sausages, season and add finely chopped pepper, juice of the onion and a pinch of mixed spices. Mash and mix all well together. Spread the mixture on each piece of pastry, roll up and press edges together. Bake in a shallow greased pan from 20 to 30 minutes.

HAM CAKES.

Mashed potatoes, 2 cups.
Chopped ham, 1 cup.
Bread crumbs, 1 cup.
Eggs, 2.
Salt and pepper.

Mix all ingredients thoroughly and shape into cakes. Dip in beaten egg, roll in crumbs and fry brown in deep fat.

LEFT-OVER MEAT PIE.

Cold roast beef.
Bread crumbs.
Salt and pepper.
Melted butter.
Stock, 1 cup.

Chop the beef and put it in alternate layers with fine bread crumbs in a medium sized baking dish. Season with salt, pepper and melted butter, and pour over it the stock, top with a layer of buttered bread crumbs and bake for 30 minutes.

PORK CHEESE.

Cold roast pork, 2 pounds.
Pork fat, ½ pound.
Salt and pepper.
Grated lemon peel, ½ teaspoon.
Chopped parsley, 1 tablespoon.
Mace, ¼ teaspoon.
Nutmeg, a pinch.
Sage, ½ teaspoon.
Red pepper, a few grains.
Stock.

Chop pork and fat fine and add remaining ingredients. Put in a buttered mold, fill up with good thick stock and bake for 1½ hours. When cold turn out of mold and garnish with parsley.

MARROW BALLS.

Marrow, 1 tablespoon.
Egg, 1.
Pepper, salt and nutmeg.
Soft bread.

Melt the marrow and strain through coarse cheese cloth. Beat till creamy then add the egg and beat again. Season and add as much bread as it will moisten. Roll into small balls, poach them in water and place in soup before serving.

MARROW BONES.

Marrow bones. Dough. Toast.

Have the bones cut into 3-inch pieces. Scrape and wash thoroughly, spread a little dough on each end to keep the marrow in, tie each bone in a piece of cheese cloth and boil for 1 hour. Remove cloth and paste and place each bone on a square of toast. Sprinkle with paprika and serve very hot.

Or the bones may be boiled without being cut, the marrow then removed with a spoon and placed on hot toast.

OXFORD SAUSAGE MEAT.

Lean veal, 1 pound.
Fresh pork, 1 pound.
Beef suet, 1 pound.
Bread crumbs, ½ pound.
Lemon, ½.
Nutmeg, 1.
Pepper, 1 teaspoon.
Salt, 2 teaspoons.
Sage leaves.
Thyme, marjoram and savory.

Chop the veal, pork and suet separately as fine as possible, then mix in the crumbs, the peel of the half lemon, shredded fine, the nutmeg grated, seasoning and herbs to taste, all chopped as fine as possible. Mix all thoroughly with the hands and press tight into an earthen ware crock. When wanted, make into flat cakes and fry in good drippings. A poultry dressing may be substituted for the herbs if they are not easy to get. *Mrs. C. F. C.*

MUSTARD SAUCE.

Sugar, 1 tablespoon.
Vinegar, 2 tablespoons.
Salad oil, 3 tablespoons.
Mixed mustard, 1 teaspoon.
Pepper and salt.

Beat all well together, adding ingredients in order given. Requires no cooking.

SOUTHERN FRIED CHICKEN.

Chicken, 1.
Cream, 1 cup.
Parsley, 1 tablespoon.
Bacon, 2 slices.
Bread crumbs, ¼ cup.
Butter, 1 tablespoon.
Flour, 1 tablespoon.
Egg, 1.

Joint a tender chicken, dip each piece in beaten egg, then in bread crumbs and fry in bacon fat till well done and light brown. Take up chicken and keep warm in the oven. Strain the fat, add to it the butter rubbed smooth with the flour and stir till well blended. Pour in the cream and stir till smooth and thick. Add the minced parsley and pour over chicken.

MAMMY'S CHICKEN GUMBO.

Fowl, 1.
Salt pork, 6 slices.
Onion, 1.
Water, 4 quarts.
Boiled ham, 2 slices.
Sliced okra, 2 quarts.
Tomatoes, ½ can.
Red pepper, 1 small pod.
Salt and pepper.
Sassafras, 1 teaspoon.

Cut the fowl into pieces as for a fricassee and roll each piece in flour. Try out the salt pork in a deep kettle, fry the onion, sliced, in it, then saute the fowl until golden brown. Add the water and boil slowly till the chicken is almost cooked. Add the ham, the okra, the tomatoes and the pepper pod. Cook until all are very tender. Season with salt and pepper and just before serving stir in the sassafras powder.

SCALLOPED CHICKEN.

Finely chopped chicken, 2 cups.
Oyster liquor, 1 cup.
Mushrooms, 6.
Hard boiled eggs, 2.
Cream, 2 tablespoons.
Toasted bread crumbs.
Butter.

Season chicken well and mix with oyster liquor, stir in the mushrooms, chopped, the pounded yolks of the eggs and the cream, add bread crumbs and more cream if needed to make a soft paste. Pack into buttered shells or individual ramekins. Put bits of butter on top and cook covered for 15 minutes, then uncover and brown lightly.

WHOLE CHICKEN EN CASSEROLE.

Chicken, 1. Chopped mushrooms, ½ cup.
Sausage meat, ½ pound. Bacon, 6 slices.
Stock.

Prepare bird as usual for stuffing. Pack full of mixture of sausage meat and mushrooms. Lay strips of bacon on outside of bird and bake slowly in a deep casserole with an inch of stock. Baste frequently until tender.

CHICKEN POT ROAST.

Small chickens, 2. Butter, ¾ cup.
Carrots, 2. Water, 1 small cup.
Parsley. Carrot greens.

Cut up carrots and chop a little parsley. Put in a deep pot with the butter, cook together until hot, then put in chickens and turn and baste until brown. Add the water and cook very slowly, turning the chicken often. When nearly done add some of the green carrot tops chopped fine. *G., Boston.*

PRESSED CHICKEN.

Chicken, 1. Pepper and salt.
Chicken stock, 1 cup.

Boil chicken gently till meat falls from bones, chop fine, season and place in a bread pan. Boil the liquor down to one cup and pour over the meat. Place another bread pan in this and in it place a weight. Set in ice chest over night. In the morning it can be sliced. *Only One.*

MEAT GLAZE.

Granulated gelatine, ½ ounce. Hot water, 1 cup.
Salt and pepper. Meat extract, 1 teaspoon.

Dissolve the gelatine in the water, add extract and seasoning. Cook for about 10 minutes or till it will coat a spoon. Pour into a jar and keep tightly covered in a cold place. When wanted for use, set jar in hot water to melt slightly, coat the meat lightly with the glaze and set in a cool place. Red coloring may be added if desired. Especially good for cold tongue, ham, pressed meats or game.

ENGLISH YORKSHIRE PUDDING.

Milk, 1½ pints.
Flour, 6 tablespoons.
Eggs, 3.
Salt, ½ teaspoon.

Sift flour and salt together and add enough milk to make a stiff batter. When this is smooth, add the remainder of the milk and the well beaten eggs. Rub a shallow tin with beef drippings and pour in the mixture which has been thoroughly beaten. Bake from ½ to 1 hour, then place it for a while under the meat, which should be raised on a 3 cornered rack, to catch a little of the juice. Serve very hot and fresh cut in squares, with the beef gravy.

A. W., Medford.

HOT SPICE.

Ginger, 3 drams.
Black pepper, 3 drams.
Cinnamon, 3 drams.
Cloves, 7.
Mace, ½ ounce.
Cayenne pepper, ¼ ounce.
Grated nutmeg, 1 ounce.
White pepper, 1½ ounces.

Pound ingredients together and mix thoroughly. Pack in clean dry bottle and cork tightly. Excellent for sauces and gravies.

CHICKEN CUSTARDS.

Rich chicken stock, 1 pint.
Onion juice, 1 teaspoon.
Salt and pepper.
Eggs, 3.

Mix all together, beating eggs well. Pour into buttered custard cups, place in a pan of hot water and bake. *Only One.*

MUSHROOM SAUCE.

Butter, 2 tablespoons.
Flour, 1 tablespoons.
Mushroom liquor, 1 cup.
Mushrooms, 1 cup.
Salt and pepper.
Lemon juice, 1 teaspoon.
Egg yolk, 1.

Melt 1 tablespoon of the butter, add the flour and cook until smooth and brown. Add the liquor in which mushrooms were cooked, simmer for 5 minutes and add cooked mushrooms, seasoning and lemon juice. Simmer again, then add the beaten egg yolk and the second tablespoon of butter. Beat till smooth and creamy and serve.

MUSTARD.

Dry mustard, 2 tablespoons.
Sugar, ½ teaspoon.
Boiling water.
Olive oil, 1 teaspoon.

Mix sugar and mustard and pour over it enough bubbling boiling water to make a smooth paste. When smooth add the olive oil and stir well.

FRENCH MUSTARD.

Mustard, 2 tablespoons.
Flour, 1 tablespoon.
Vinegar, 2-3 cup.
Water.
Sugar, 1 tablespoon.

Mix mustard and flour. Measure vinegar and fill up cup with water. Cook together like a custard, then add sugar and cool.

B. R. S., South Weymouth.

TOMATO SAUCE.

Tomatoes, ½ can.
Onion, 1 slice.
Pepper, ⅛ teaspoon.
Butter, 3 tablespoons.
Flour, 3 tablespoons.
Salt, ¼ teaspoon.

Cook onion with tomato for 15 minutes and rub through strainer. Melt butter, stir in flour, salt and pepper. Cook for 2 minutes and add tomato. Cook for 1 minute and serve.

CAPER SAUCE.

Butter, 2 tablespoons.
Flour, 1 tablespoon.
Stock, 1 cup.
Salt and pepper.
Capers, 2 tablespoons.

Melt butter and brown slightly. Add flour and cook for 3 minutes, stirring constantly. Add the stock and seasoning, and when it is boiling add capers. Serve piping hot.

HOLLANDAISE SAUCE.

Egg yolks, 2.
Butter, ½ cup.
Lemon, ½.
Salt, 1 saltspoon.
Cayenne pepper, a few grains.
Boiling water, ½ cup.

Beat the yolks till very light, add butter thoroughly creamed, lemon juice, seasoning and boiling water. Heat whole mixture over hot water till it is thick and creamy.

HORSERADISH SAUCE.

Bread crumbs, 4 tablespoons.
Horseradish, 4 tablespoons.
Powdered sugar, 1 teaspoon.
French mustard, ½ teaspoon.
Vinegar, 2 tablespoons.
Paprika, ½ teaspoon.
Thick white sauce, 1 cup.
Salt and pepper.

Mix ingredients in order given, stirring in each one before adding next. Heat over hot water and serve very hot.

MINT SAUCE.

Chopped mint leaves, ¼ cup.
Vinegar, ¼ cup.
Powdered sugar, 1 tablespoon.
Boiling water, ¼ cup.

Chop mint leaves very fine before measuring. Put in earthen ware bowl and add vinegar in which sugar has been dissolved. Over all pour the boiling water, cover instantly and set in a pan of hot water to diffuse. The sauce will be ready to use in half an hour. May or may not be strained.

GOOSEBERRY SAUCE.

Pick over a pint of green young gooseberries. Boil for 10 minutes on a good fire. Drain and rub through a sieve. Season with salt and serve with plain boiled mackerel.

SAUSAGE MEAT STUFFING.

Sausage meat, 1 cup.
Bread crumbs, 1 cup.
Chopped onion, 2 teaspoons.
Grated lemon rind, 1 teaspoon.
Minced lamb, ¼ cup.
Salt and pepper.
Egg yolk, 1.

Mix all together with slightly beaten egg to bind. May be used as stuffing for mutton or game.

CELERY STUFFING.

Celery, 3 large stalks.
Melted butter, 2 tablespoons.
Bread crumbs, 2 tablespoons.
Paprika.
Salt and pepper.
Chopped parsley, 2 teaspoons.
Onion juice.
Egg, 1.
Powdered herbs, 1 teaspoon.

Wash celery and cook till tender. Chop fine and mix with remaining ingredients. Mix well and use for poultry stuffing.

CHESTNUT STUFFING (1).

Chestnuts, 40.
Suet, 4 ounces.
Bread crumbs, 2 tablespoons.
Chopped parsley, 1 tablespoon.
Nutmeg.
Chopped olives, 1 teaspoon.
Onion, 1.
Mushrooms, 4.
Salt and pepper.
Stock.

Slit, bake, peel and chop chestnuts, add finely chopped suet, crumbs, seasoning, parsley, olives, chopped onion and mushrooms and moisten all with a little stock.

CHESTNUT STUFFING (2).

Chestnuts, 30.
Stock.
Bacon or ham, 3 ounces.
Butter, 2 tablespoons.
Brown sauce, 3 tablespoons.
Salt and pepper.

Slit and blanch chestnuts and boil till tender in a little stock, drain, chop fine and mix with bacon or ham, chopped fine. Add butter and brown sauce and pound all till smooth. Season to taste.

APPLE STUFFING.

Tart apples, 3.
Onion, 1.
Celery, 1 stalk.
Parsley, 1 teaspoon.
Bread crumbs, 1½ cups.
Butter, 1 heaping tablespoon.
Sugar, 1 teaspoon.
Pepper and salt.
Sage, 1 teaspoon.
Cream, 1 gill.

Pare and core apples and put through meat grinder with onion, celery and parsley. Mix all together with bread crumbs, add butter and seasoning. Moisten all with cream. Use for stuffing for goose and turkey.

ONION STUFFING.

Bread crumbs, 1 cup.
Melted butter, 1 tablespoon.
Sage, a pinch.
Spanish onions, 2.
Egg yolk, 1.
Pepper and salt.
Paprika.

Parboil onions for 10 minutes in boiling salted water, drain and chop. Add to crumbs with butter, sage and seasoning. Bind together with beaten yolk. Use for roast pork stuffing.

OYSTER STUFFING.

Bread crumbs, 1½ cups.
Chopped parsley, 1 tablespoon.
Butter, 3 tablespoons.
Onion, 1.
Salt and pepper.
Chopped celery, 1 tablespoon.
Egg, 1.
Oysters, 3 dozen.
Milk.

Mix all well together, chopping onion and oysters coarsely and beating egg before adding. Use milk enough to moisten well.

PRUNE STUFFING.

Prunes, ¼ pound.
Rice, 1 cup.
Salt, 1 teaspoon.
Chestnuts, 12.

Soak prunes over night in cold water, drain, cover with boiling water and simmer till tender. Wash rice, add prune juice and enough water to make 3 cups of liquid in all, season with salt and cook about 20 minutes, or until rice is tender. Add prunes, stoned and cut in pieces, and chestnuts blanched and cut in pieces. Use as stuffing for goose.

MUSHROOM STUFFING.

Mushrooms, ¼ pound.
Butter, 2 tablespoons.
Onion, 1.
Bacon, 2 ounces.
Lemon juice.
Bread crumbs, ¼ pound.
Egg yolks, 2.
Salt and pepper.

Peel, trim, and drop fresh mushrooms into cold water. Put into saucepan with tiny bit of water, add butter, lemon juice, onion, and bacon, chopped. Cook very gently until tender, strain, chop fine and add to bread crumbs, add yolks of eggs, and mushroom liquor to moisten, not too wet. Season well.

SQUASH CROQUETTES.

Squash, 1 pint.
Bread crumbs, ½ cup.
Melted butter, 1 tablespoon.
Salt and pepper.

Sift the squash through a sieve, add other ingredients with salt and pepper to taste. Mix well and when cool form into croquettes and fry brown. Serve hot.

NUT AND POTATO CROQUETTES.

Egg, 1.
Mashed potatoes, 2 cups.
Chopped walnut meats, ½ cup.
Bread crumbs.
Cream.

Add the beaten yolk of the egg to the hot mashed potato, stir in the nut meats, then mix to right consistency to mold by adding bread crumbs and cream. Form into croquettes, dip in crumbs, beaten egg, again in crumbs and brown in deep hot fat. Drain and serve.

RICE CROQUETTES.

Boiled rice, 2 cups.
Salt, a pinch.
Sugar, 1 teaspoon.
Eggs, 2.
Cracker crumbs.

Mix all ingredients with enough cracker crumbs to take up the moisture. Form into croquettes and fry brown in deep fat.

BEAN CROQUETTES.

Baked beans, 2 cups.
Bread crumbs, ½ cup.
Egg, 1.
Tomato catsup, 2 tablespoons.
Cayenne pepper.

Put the beans through a colander and add the bread crumbs, egg, beaten, catsup and a dash of cayenne. Shape into small croquettes and roll in crumbs, beaten egg and again in crumbs. Fry in hot, deep fat.

EGG CROQUETTES.

Eggs, 6.
Milk, 1 pint.
Butter, 1 tablespoon.
Flour, 1 tablespoon.
Chopped parsley, 1 tablespoon.
Onion juice, 10 drops.
Salt, 1 teaspoon.
Pepper, 1 teaspoon.

Boil the eggs hard, remove shells and put through a potato ricer. Scald the milk in a double boiler, add flour and butter which have been melted together, then add the remaining ingredients. Mix well, turn out onto a platter to cool and let stand 3 hours. Shape like eggs, roll in beaten egg and bread crumbs and fry in deep fat. Serve with tomato sauce well seasoned with Worcestershire sauce.

CARROT CROQUETTES.

Sifted carrot, 1 pint
Melted butter, 1 tablespoon.
Egg, 1.
Pepper and salt.

Peel carrots and cook until tender. Mash through a sieve, then measure. Add the beaten yolk of the egg, the melted butter and seasoning. Chill thoroughly. Shape into croquettes, dip in egg, then into crumbs and fry in deep, hot fat. Drain and serve very hot.

PLAIN PIE CRUST.

Flour, 1 quart
Salt, 1 teaspoon.
Baking powder, 1 teaspoon.
Lard, 3 tablespoons.
Butter, 1 tablespoon.
Cold water.

Sift dry ingredients, cut in lard until well mixed, then add cold water, a little at a time, stirring and cutting with a knife till all is wet but not soft. Set on ice for 1 hour, then roll out with as few quick strokes as possible, dot over with the butter cut in tiny pieces, fold up and roll out again. Makes top and bottom crust for 2 pies.

HOT WATER PIE CRUST.

Flour, 3 cups.
Shortening, 1 cup.
Boiling water, ½ cup.
Salt, 1 teaspoon.
Baking powder, ½ teaspoon.

Put shortening (any kind may be used) into a bowl and over it pour the boiling water. Beat with a fork until creamy. Then sift in the flour, salt and baking powder. Stir well together and roll out. This amount makes 2 pies.

OLD-FASHIONED PUMPKIN PIE.

Milk, 1 quart.
Sifted pumpkin, 1 pint.
Eggs, 4.
Molasses, ½ cup.
Ginger and allspice.

Bake in one crust.

ENGLISH PUMPKIN PIE.

Sifted pumpkin, 1 quart.
Eggs, 6.
Butter, ¼ pound.
Milk, ½ pint.
Sugar, ¾ pound.
French brandy, 1 tablespoon.
Madeira or sherry, 1 gill.

Cut the pumpkin into large pieces, peel and put into cold water over a slow fire. Simmer without boiling till tender, then drain, put through a colander and afterwards through coarse muslin, squeezing out every drop of water. Then measure and add ingredients in order given, beating eggs till light and thick and creaming butter and sugar till soft before adding. When well mixed, bake in puff paste. *A. W., Medford.*

MINCE PIE.

Boiled chopped beef, 2 quarts.
Chopped apples, 6 quarts.
Chopped citron, 1 pound.
Chopped raisins, 4 pounds.
Whole seedless raisins, 2 pounds.
Currants, 2 pounds.
Brown sugar, 3 quarts.
White sugar, 2 quarts.
Meat liquor, 2 quarts.
Salt, 10 teaspoons.
Cinnamon, 9 teaspoons.
Clove, 3 teaspoons.
Lemons, 8.
Boiled cider, 1 cup.
Apple jelly, 3 glasses.
Grape jelly, 3 glasses.

Mix all well together using juice of the lemons and grated rind of two. Let boil very slowly till whole raisins are cooked. Makes 12 quart jars. When pies are filled, dot with bits of butter, sprinkle over with sugar and a bit of nutmeg and put on top crust.

H. M. H., Allston.

SIMPLE MINCEMEAT.

Chopped beef, 2 quarts.
Chopped suet, 1 cup.
Chopped apple, 4½ quarts.
Boiled cider.
Raisins.
Currants.
Salt.
Sugar.
Lemon juice.
Lemon peel.
Clove.
Cinnamon.
Nutmeg.
Mace.

Get beef from lower part of the round, boil until soft and chop fine, add suet and apples. Add remaining ingredients to suit your own taste, and mix quite soft with boiled cider, as boiling and keeping tend to dry it up. Vinegar and water may be used instead of the boiled cider. Boil all together till raisins are tender, then pack away in sealed jars.

Mrs. G. E. J., Brookline.

DATE PIE.

Dates, 1-3 pound.
Egg, 1.
Milk.
Salt, a pinch.

Stone dates and cook until soft in a little water. Press through colander and to the pulp add milk, beaten egg and salt. Bake like an ordinary custard pie.

An Old New England Cook, Somerville.

APPLE PIE.

Sugar, 4 tablespoons.
Apples.
Salt, a pinch.
Nutmeg, ¼ teaspoon.
Butter.
Lemon juice, ½ teaspoon.
Seedless raisins.

Line pie plate with crust and put in sugar. More sugar may be used if apples are very tart. Peel and slice the apples and fill the plate, add salt, nutmeg, a little butter, lemon juice and a few seedless raisins. Put on top crust, brush over with cold water and bake. The sugar will catch fruit juice and keep it from running out.

Egleston Square.

MARLBORO PIE.

Large apples, 6.
Butter, 6 tablespoons.
Sugar, 6 tablespoons.
Lemon, 1.
Eggs, 2.

Peel and core the apples and stew till tender. Stir into the hot apple the butter, sugar and the grated rind and juice of the lemon. When mixture is cold add the eggs, well beaten. Line a pie plate with a rich crust, pour in the apple and bake slowly for ¾ of an hour till golden brown. Eat cold. *A Boston Girl.*

APPLE PIE DE LUXE.

Large apples, 5.
Sugar, 2 tablespoons.
Cinnamon.
Butter.

Into a deep pie plate without an under crust slice the apples, add the sugar, a sprinkling of cinnamon and dot with bits of butter. Bake with a rich top crust. In serving turn each piece upside down and pile on top whipped cream, sweetened and flavored.

Mrs. H. B. C., East Boston.

GRATED APPLE TART.

Large apples, 2.
Lemon, 1.
Egg, 1.
Melted butter, 3 teaspoons.

Grate the apples, which should be juicy and tart. Mix with the juice and grated rind of the lemon, the beaten egg and melted butter. Bake in a lower crust with strips of crust crossed over the top.

OLD-FASHIONED APPLE PIE.

Apples.
Brown sugar, ¾ cup.
Flour, 1 tablespoon.
Salt, ¼ teaspoon.
Nutmeg, a pinch.
Cinnamon, a pinch.
Grated lemon peel, 2 teaspoons.
Butter.

Line a pie plate with pastry. Slice apples and lay them in 2 rows around the outer edge of the plate, then fill high in the middle. Mix sugar, flour, salt, and spices and sprinkle over apples. Add lemon peel and a few dabs of butter. Cover and pinch edges together.

Tansy, East Mansfield.

RICH OLD-FASHIONED PIE CRUST.

Lard, ¾ cup.
Pastry flour, 2 cups.
Egg, 1.
Lemon juice, 1 tablespoon.
Salt, ¾ teaspoon.
Cold water.

Sift flour and salt in a mixing bowl. Flour the blade of a knife and chop the lard into the flour, being careful to keep flour between the knife and the shortening. When the mixture looks like meal add the egg and lemon juice, which have been thoroughly beaten together. Add enough cold water to mix. Roll the pastry into a ball with the knife. Stand on ice for an hour if possible Then roll out once and handle lightly. Makes 2 pies.

Tansy, East Mansfield.

BANBURY APPLE PIE.

Juicy apples.
Candied orange peel.
Currants.
Cinnamon.
Ginger.
Butter.
Boiling water, 1 cup.
Sugar, 1 cup.
Pastry.

Butter a deep pie dish, peel and core apples, put a layer in the bottom of the dish with a thick layer of candied peel, currants and spices. Pour over this a little melted butter, then fill the dish with more layers of apple, candied peel, currants and spices. Pour over all the boiling water and sugar. Cover with a nice short paste and bake about ¾ of an hour.

Mrs. W. L.

APPLE AND APRICOT PIE.

Dried apricots.
Sugar.
Lemon juice, ¼ teaspoon.
Tart apples.
Water, 2 tablespoons.
Maple sugar.
Butter.

Soak apricots over night, stew until tender and put through a sieve. Sweeten to taste and add lemon juice. Line a deep pie plate with crust, cover with a layer of tart apples, thinly sliced, and the water. Sprinkle with maple sugar and dot with bits of butter. Put stewed apricots over this and bake with a top crust.

PANDOWDY PIE.

Tart apples.
Brown sugar, 4 tablespoons.
Molasses, 3 tablespoons.
Cinnamon, 1 teaspoon.
Clove, a pinch.
Allspice, a pinch.
Butter.

Line a deep pie plate with crust. Fill with the apples, which have been pared, cored and quartered. Sprinkle over the top the sugar, molasses and spices. Dot over generously with bits of butter, cover with a rich top crust, brush over with milk and bake about ¾ of an hour. *Mrs. H. B. C., East Boston.*

CHERRY PIE.

Red berries, 1 quart.
Sugar, 1 cup.
Flour, 2 tablespoons.
Pastry.
Egg.

Stone cherries and cover with sugar and flour mixed. Line 2 deep pie tins with a good plain pastry, brush over with egg white and fill in with cherries. Put on top crust in which cut a hole, brush rim of lower crust with egg and press crusts together. Loosen edge of pie from pan. Bake half an hour.

SOUR MILK PIE.

Sour milk, 1 cup.
Clove, 1 teaspoon.
Cinnamon, 1 teaspoon.
Egg, 1.
Salt, a pinch.
Flour, 1 tablespoon.
Sugar, 1 cup.
Raisins, ½ cup.
Bake with 2 crusts. *A. M., Bridgewater.*

SQUASH PIE (1).

Squash, 1 cup.
Egg, 1.
Sugar, 1 cup.
Cinnamon, 1 teaspoon.
Salt, a pinch.
Milk, 1 pint.

Steam the squash in the shell until soft. Scoop out with a spoon and strain, then measure. To the squash add other ingredients in order given, beating the egg. Line a deep pie plate with crust, making a rim of crust around the edge. Pour in the squash mixture and bake in medium hot oven. *A. D. B., Brookline.*

SQUASH PIE (2).

Squash, 1 quart.
Milk, 1 quart.
Eggs, 4.
Ginger, ½ teaspoon.
Mace, ¼ teaspoon.
Salt, a pinch.
Sugar, 4 tablespoons.

Steam squash, drain thoroughly and mash through a strainer, add remaining ingredients in order given, beating eggs well. Line pie plates with a good paste and fill. Bake in a slow oven. Enough for 2 pies.

Use same recipe for pumpkin pies, substituting pumpkin for squash.

RAISIN PIE.

Cream (or rich milk), 1 cup.
Sugar, 1 cup.
Seeded raisins, 1 cup.
Flour, 1 teaspoon.
Cinnamon, 1 teaspoon.
Salt, a pinch.

Mix all ingredients, simmering raisins in a little water till tender, before adding. *Mrs. T. A., Medford.*

CRANBERRY-RAISIN PIE.

Chopped cranberries, 1 cup.
Sugar, 1 cup.
Chopped raisins, ½ cup.
Salt, a pinch.
Water, ½ cup.

Mix all together, put in pie plate lined with crust, sprinkle over a little flour and bake. May be used either with or without meringue.

BOILED CIDER PIE (1).

Cider, 4 cups.
Sugar, 1 cup.
Cornstarch, 3 tablespoons.
Egg, 1.
Lemon, 1.
Cold water, 2 teaspoons.

Bring cider and sugar to a boil. Stir in cornstarch dissolved in well-beaten egg and cold water. Cook until thick, flavor with the juice of the lemon. Fill a pie plate lined with pastry and bake. When almost done, cover with meringue and brown quickly.

BOILED CIDER PIE (2).

Large crackers, 2.
Molasses, 1 cup.
Eggs, 2.
Boiled cider, 1 cup.
Chopped raisins, 1 cup.
Salt, 1 teaspoon.
Cinnamon, 2 teaspoons.
Nutmeg, 1 teaspoon.
Mace, 1 teaspoon.
Clove, ½ teaspoon.

Roll the crackers fine, add molasses, eggs, well beaten, and rest of ingredients as mentioned, and pour into pie plate lined with pastry. Bake 40 minutes. Will make 2 pies.

H. M. H., Allston.

PRIZE ORANGE PIE.

Oranges, 3.
Eggs, 4.
Fine sugar, 1 cup.
Butter, 1 tablespoon.
Salt, a pinch.

Cream butter and sugar, add yolks of eggs, well beaten, grated rind and juice of the oranges, which should be large, the egg whites, beaten stiff, and a pinch of salt.

ORANGE CUSTARD PIE.

Sugar, 1 cup.
Flour 2, tablespoons.
Salt, a tiny pinch.
Lemon, 1.
Orange, 1.
Eggs, 2.
Milk, 1 cup.

Stir together sugar, flour and salt, add grated rind and juice of the orange and the juice of the lemon, also the beaten yolks of the eggs and the milk. Last of all fold in the whites of the two eggs which have been beaten stiff and dry. Use one crust and bake in a slow oven for 30 or 35 minutes. *Mrs. H. B. C., East Boston.*

OLD-FASHIONED GREEN TOMATO PIE.

Green tomatoes, 2 quarts.
Water, ½ pint.
Brown sugar, 1½ pints.
Salt, 2 teaspoons.
Flour.
Extract of lemon.
Butter.

Cut tomatoes in pieces the size of a nutmeg before measuring. Add water, sugar and salt and cook slowly all day. Next day drain off all juice, heat it and thicken with flour till of the consistency of gravy. Flavor quite strongly with the extract of lemon. Add fruit and set away to cool. It is better if not made into pies till the next day. Make pies with 2 crusts, dotting all over with bits of butter before putting on top crust. This makes 3 pies. It may be kept for months put up in glass jars like mince meat.

Mrs. C. G. K., Concord.

CHOCOLATE PIE.

Milk, 1½ cups.
Sugar, 2-3 cup.
Grated chocolate, 2 tablespoons.
Cornstarch, 1 teaspoon.
Eggs, 3.

Dissolve chocolate in milk in double boiler. Beat yolks of eggs and add sugar. Stir into hot milk. Blend cornstarch in a little cold milk and add. Use egg whites with powdered sugar for a frosting meringue.

An Old New England Cook, Somerville.

LEMON PIE.

Bread, 1 slice.
Boiling water, 1 cup.
Sugar, 1 cup.
Butter, 1 teaspoon.
Lemon, 1.
Eggs, 2.
Ice water, 1 tablespoon.

The bread should be 1 inch thick and have the crusts removed. It should be broken into a bowl and the boiling water poured over it. When softened, reduce to a pulp and add the sugar, butter, juice and grated rind of the lemon, and the beaten yolks of the eggs. Cover plate with pastry, fill and bake. When done let it cool. Make meringue of the egg whites, the ice water, and enough granulated sugar to stiffen. Spread over top and return to oven to brown.

A. D. B., Brookline.

LEMON SPONGE PIE.

Butter, 1 heaping tablespoon.
Sugar, 1 cup.
Flour, 2 tablespoons.
Lemon, 1.
Salt, a pinch.
Eggs, 2.
Milk, 1 cup.

Cream butter and sugar, add flour, salt, juice and grated rind of the lemon and the well beaten yolks of the eggs. Beat all thoroughly and add milk and the stiffly beaten whites of the eggs. Bake slowly in 1 crust for ¾ of an hour. *Egleston Square.*

LEMON APPLE PIE.

Large apples, 4.
Lemons, 2.
Sugar, 2 cups.
Water, 1 cup.
Eggs, 2.
Butter.
Salt, a pinch.

Grate the apples, add the juice of the lemons and the grated rind of 1, the sugar, water, well beaten eggs, butter the size of a walnut and salt. Bake between 2 crusts. This makes 3 pies.

A. M., Bridgewater.

SWEET POTATO CUSTARD PIE.

Mashed sweet potatoes, 3 cups.
Sugar, 1 cup.
Melted butter, ½ cup.
Baking powder, 1 teaspoon.
Cinnamon, 1 teaspoon.
Molasses, 1 tablespoon.
Eggs, 3.
Milk, 1 cup.

Mix potato, sugar, baking powder, butter, spice, molasses, eggs, well beaten, and milk. The mixture should be thin enough to pour easily. Have deep pie tins lined with pastry, pour in custard mixture till pan is nearly full. Cook from 10 to 20 minutes in a medium oven. Can be kept several days before using.

BERRY PIE.

Berries, 1½ cups.
Sugar, 2-3 cup.
Flour, 1 teaspoon.
Butter.
Salt, a pinch.

Blueberries, blackberries, huckleberries, or raspberries may be used successfully. Bake in 2 crusts.

An Old New England Cook, Somerville.

BUTTER PIE.

Milk, 1½ cups.
Sugar, 1 cup.
Butter, 1 tablespoon.
Flour, 1 tablespoon.
Vanilla, 1 teaspoon.
Eggs, 2.
Salt.

Cream butter, work in sugar and flour, add vanilla, well beaten eggs (saving 1 white for frosting), salt and pour over scalded milk. Bake as for custard pie. Frost with meringue.

A. M., Bridgewater.

GOOSEBERRY TART.

Gooseberries, 1½ pints.
Sugar, ½ pound.
Powdered sugar.

With a pair of scissors cut off the tops and tails of the berries. Pile them up high in a deep pie dish and pour over them the sugar. More sugar may be used if desired. Line the edge of the dish with a short crust, then put on cover and bake in good oven for ½ hour. Sift over powdered sugar and serve with cream or boiled custard.

Mrs. W. F. B., East Boston.

CURRANT PIE.

Currants, 1 cup.
Sugar, 1 cup.
Cracker, 1.
Butter.
Salt, a pinch.

Mash currants with sugar, add the cracker, rolled fine, butter size of a walnut, in bits, and salt. Bake ½ hour.

An Old New England Cook, Somerville.

CURRANT AND RASPBERRY PIE.

Red currants, 1½ pints.
Raspberries, ½ pint.
Sugar, 3 large tablespoons.

Line a deep pie plate with a good crust. Mix the currants, freed from stems, raspberries and sugar, put in crust and cover with rich crust. Brush the top with milk and bake until brown. Sift sugar over top and serve with cream. Should be eaten cold.

Mrs. W. F. B., East Boston.

FRESH STRAWBERRY PIE.

Make a rich pie crust and fit it over the top of an inverted pie plate. Prick it with a fork in 3 or 4 places and bake till light brown. Turn onto a plate and when ready to serve fill with 1 quart of fresh strawberries, halved and sweetened. Spread over the top ½ cup of cream, which has been whipped, sweetened, and flavored with vanilla. *Mrs. H. B. C., East Boston.*

MOCK MINCE PIE.

Crackers, 4.
Sugar, 1 cup.
Molasses, 1 cup.
Water, 1 cup.
Cider, 1 cup.
Chopped raisins, 1 cup.
Butter, 2-3 cup.
Eggs, 2.
Mixed spices.
Citron, 1 cup.

Mix all ingredients, stirring in well beaten eggs last. Bake in 2 crusts. *C. B. A., Newton.*

APRICOT PIE.

Dried apricots, 1 cup.
Water, 2 cups.
Sugar, ¾ cup.
Flour.
Butter.
Nutmeg.

Wash apricots and soak over night in water. In the morning put on stove with same water in which they were soaked. Cook slowly till soft, then add sugar and cook a few minutes more. Set away to cool. Line a deep plate with crust, lay in the apricots regularly, pour on the juice with a sprinkling of flour, dots of butter and a pinch of nutmeg if the flavor is desired. Cover with a rich top crust, brush over with milk and bake about ¾ of an hour. *Mrs. H. B. C., East Boston.*

DRIED PEACH PIE.

Dried peaches, 2 cups.
Sugar, 1 cup.
Salt, a pinch.
Water, 2 tablespoons.
Butter, 1 tablespoon.

Soak peaches over night, then cook until soft without sugar and with very little water. Fill pie with peaches cut in pieces, pour over sugar, salt and water, dot with bits of butter and put on top crust or bars of pastry. *Egleston Square.*

RHUBARB PIE.

Rhubarb, 1 pint.
Sugar, 2 tablespoons.
Flour, 1 cup.
Egg, 1.

Wash and dry the rhubarb stalks. Pare and cut into small pieces. Mix sugar with flour and add to rhubarb with the egg, beaten. Bake thoroughly between 2 crusts.

RHUBARB AND STRAWBERRY PIE.

Strawberries.
Rhubarb.
Sugar, 1 cup.
Cornstarch, 2 teaspoons.
Butter.

Line a crust with rhubarb, cut small, then put in a layer of berries, more rhubarb and berries on top. Pour over all the sugar mixed with the cornstarch, dot over with bits of butter and cover with top crust or bars of pastry. *Egleston Square.*

CHOCOLATE CREAM PIE.

Milk, 1 large cup.
Cornstarch, 1 dessertspoon.
Sugar, 2 dessertspoons.
Egg, 1.
Unsweetened chocolate, ½ square.
Whipped cream.
Pastry.

Line a small pie plate with pastry and bake. Heat the milk, blend the cornstarch and sugar in the beaten egg and add to the milk. Cook until thick, then stir in the chocolate previously melted, pour into crust and let cool. Just before serving cover with whipped cream.

ORANGE PIE.

Orange, 1.
Sugar, 1 cup.
Eggs, 3.
Flour, 2 tablespoons.
Milk, 1 large cup.
Pastry.

Extract the juice of the orange, which should be a large one, and grate the rind. To this add the sugar, the beaten yolks of the eggs, the flour blended with a little of the cold milk and lastly the rest of the milk. Bake in one crust. Frost with a meringue made of the egg whites, sugar and orange flavoring, and return to the oven to brown.

CRANBERRY PIE

Cranberries, 2 cups. Water, ½ cup.
Sugar, 1 cup.

Stew all together for 10 minutes and bake in 2 rich crusts in rather a quick oven.

PRUNE PIE.

Prunes, ½ pound. Lemon juice, 1 tablespoon.
Sugar, ½ small cup. Butter, 1½ teaspoons.
Flour, 1 tablespoon.

Wash prunes and soak in cold water to cover over night, cook in same water till soft, remove stones and cut prunes in quarters. Mix with sugar, lemon juice and liquor in which prunes were cooked, which should be reduced to 1½ tablespoons. Line pie plate with crust, cover with prune mixture, dot over with butter and dredge with flour. Put on upper crust and bake in moderate oven.

MOCK CHERRY PIE.

Cranberries, 1 cup. Water, 1 cup.
Raisins, ½ cup. Flour, 1 tablespoon.
Sugar, 1 cup. Vanilla, 1 teaspoon.

Cook altogether for a few minutes, then add vanilla and bake with 2 crusts. *Mrs. S. K., of the W. R. C., Roxbury.*

MIRROR PIE.

Fill a baked shell with wine jelly made with gelatine. Let harden. Serve with whipped cream. May be made in tarts, also.

PINEAPPLE PIE.

Pineapple, 1 can. Salt, a pinch.
Sugar, 1 cup. Lemon juice.
Flour, 2 tablespoons. Butter, 1 tablespoon.
Eggs, 2.

Chop the pineapple fine, drain and measure juice. To the pineapple add the sugar, eggs, beaten well, and flour and salt. Pour over 1 cup of the juice (adding water if necessary to make a cup) and lemon juice to flavor. Dot over with the butter cut in bits and bake in 1 crust with bars of pastry on top. *Egleston Square.*

RHUBARB CUSTARD PIE.

Fresh rhubarb, 10 stalks.
Egg yolks, 2.
Sugar, 1 large cup.
Milk, 2-3 cup.
Butter, 1 teaspoon.
Nutmeg, a pinch.

Slice the rhubarb, cut into small pieces. Stew until tender, then mash fine and press through a colander. Add the remaining ingredients, beating eggs well. Mix and bake with one crust only as for ordinary custard pie.

CARROT COCOANUT PIE.

Carrot pulp, 1 cup.
Shredded cocoanut, 2-3 cup.
Milk, 1 pint.
Eggs, 2.
Salt, ½ teaspoon.
Sugar.
Vanilla, ½ teaspoon.

Clean, dice and stew carrots in as little water as possible. Rub through a colander, then measure. To the cocoanut and carrot add milk, well beaten eggs, salt and sugar to taste. Flavor and pour into 1 crust. Bake same as for squash pie. Cover with meringue if desired. *Old Bach.*

COCOANUT TARTS.

Butter, 2 ounces.
Egg, 1.
Sugar, ½ cup.
Baking powder, ¼ teaspoon.
Cocoanut, 1 cup.
Currants.
Jam.

Cream butter, add beaten egg, sugar, cocoanut and baking powder. Mix in a few currants and stir all well together. Line tart tins with a good pastry, spread with a thin layer of any kind of jam, add mixture and bake.

ENGLISH LEMON CHEESE TARTS.

Eggs, 2.
Sugar.
Butter, 4 ounces.
Lemon, 1.
Pastry.

Line patty tins with rich pastry and bake for 5 minutes in hot oven. For the filling melt the butter, beat eggs, add to them their weight in sugar, and stir into the butter. Add the grated rind and juice of about ¾ of the lemon. Cook until thick and fill the tart shells. *T. M. B., Boston.*

BANBURY TARTS.

Raisins, 1 cup. Sugar, 1 cup.
Lemon, 1. Small crackers, 2.
Egg, 1.

Chop raisins and crackers fine, add juice of the lemon, sugar and egg, beaten. Mix thoroughly, spread on crust in small pie plate and lay across strips of pie crust. Or it may be used as filling for tiny turnovers. ,

TART FILLINGS.

One cup of cranberries, 1 cup of raisins, 1 cup of figs, 1 cup of sugar. Chop all together.

One cup of raisins, 1 cup of chopped dates, juice of 2 oranges, or 1 lemon and 1 orange. *I. B. Content.*

RICH TART SHELLS.

Flour, 2 cups. Butter, ¾ cup.
Sugar, 1 tablespoon. Eggs, 2.
Salt, ½ teaspoon. Ice water.

Sift dry ingredients and cut in the butter. Add the yolks of the egg, well beaten, and just enough water to make a medium soft dough. Chill on ice for an hour. Then roll thin and make into small tart shells. May be filled with preserves.

TURKISH CREAM PASTRY.

Flour, 2½ cups. Eggs, 2.
Sugar, 1 cup. Lukewarm water.
Butter, 2 tablespoons. Hot butter.
Cream filling.

Sift flour and sugar, rub in butter, add beaten eggs and luke-warm water to make a rather stiff paste. Put on ice for ½ hour. Then cut in squares and triangles, or roll into cones. Pour hot butter over them and bake, watching closely. When they begin to brown pour over more hot butter. When well browned remove, drain off superfluous butter and put in oven a moment to dry. Fill between squares or in cones with a thin cream filling such as is used in ordinary cream cakes.

Bay State.

LETTUCE SALAD.

1. Use only tender heart of lettuce leaves for a lettuce salad. Wash thoroughly, then soak in cold water for ½ hour. This will make lettuce leaves very crisp and fresh. Shake off as much water as possible and wipe each piece dry with a piece of cheese cloth, being careful not to bruise or tear the leaves. Rub the inside of a salad bowl with a piece of onion, arrange leaves in a nest in it and just before serving pour over all French dressing. Garnish with chopped green peppers or pepper rings.

2. Roll each crisp lettuce leaf and cut with sharp scissors into fine shreds. Let stand a few moments in French dressing, then drain and serve at once.

3. Remove tough outer leaves from a head of lettuce and soak head in cold water. Shake out as much water as possible and dry without breaking leaves apart. With a very sharp knife cut the whole head in half from top to bottom, then cut again from top to bottom at right angles, dividing the head into quarters. Pour over French dressing and serve at once.

GERMAN POTATO SALAD.

Potatoes.
Onions, 2.
Parsley, 2 tablespoons.
Vinegar, ½ cup.
Hot water, ½ cup.
Butter, 1 tablespoon.
Celery seed, a pinch.
Salt.
Sugar.
Egg, 1.

Boil potatoes until tender but not too soft. Chop onions fine, mix in chopped parsley. Make dressing as follows:

Add butter to vinegar and hot water mixed, add celery seed and salt and sugar to taste. When just lukewarm stir in very slowly the beaten egg. Beat until very smooth. Slice potatoes or cut in cubes while very hot. Put in a dish alternate layers of potatoes, onion and parsley, pour over all the dressing and set away to cool.

BIRD'S NEST SALAD.

Chop cold cooked spinach, mix with French dressing and form into little individual nests on lettuce leaves. Soften cream cheese with a little mayonnaise dressing, and form into tiny eggs. Roll in minced parsley and place 4 or 5 in each nest.

VEGETABLE SALAD.

Carrots, 1 cup.
Potatoes, ½ cup.
String beans, 1 cup.
Sweet potatoes, ½ cup.
Turnips, ½ cup.
French dressing, ½ cup.

Cook vegetables separately, adding salt toward the last of the cooking. When cool cut into ½ inch cubes. Cut beans into ½ inch lengths. Mix all together with French dressing and garnish with lettuce leaves. Other vegetables may be used such as cauliflower, peas, beets, celery and asparagus.

CORN SALAD.

Fresh corn, 2 cups.
Cold boiled rice, 2 cups.
Tartar sauce.

The corn should be freshly cut from the ear. Mix with the rice and season well. Moisten with as much tartar sauce as desired and serve in a nest of lettuce leaves.

PEA SALAD.

Peas, 1 pint.
Hard boiled eggs, 2.
Minced onion, ½ teaspoon.
Grated cheese, 2 tablespoons.
Salad dressing.

Cook peas in as little boiling water as possible, drain. When cold add finely chopped yolks of the eggs, minced onion, cheese and salad dressing to moisten. Sprinkle over all the finely chopped egg whites.

JELLIED SALAD.

Granulated gelatine, 1 envelope.
Cold water, ½ cup.
Mild vinegar, ½ cup.
Lemon, 1.
Boiling water, 1 pint.
Salt, 1 teaspoon.
Shredded cabbage, 1 cup.
Sugar, ½ cup.
Celery, 2 cups.
Sweet red peppers, ¼ can.

Soak gelatine in cold water ½ hour, add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce leaves with mayonnaise dressing.

SPRING SALAD.

Tomatoes, 4.
Green pepper, 1.
Spring onions, 2.
Radishes, 5.
Cucumber, 1.

Slice tomatoes, onions, radishes and cucumbers, mix well and spread on lettuce leaves. Sprinkle with the green pepper, chopped fine, and serve with French dressing.

CORNED BEEF SALAD.

Cut cold corned beef into dice, mix with diced celery, a few diced boiled potatoes and diced beets. Line a salad bowl with crisp lettuce and fill with this mixture. Cover with French dressing to which has been added 2 teaspoons of grated horseradish.

STUFFED EGG SALAD.

Cook eggs for ½ hour. Let cool, then shell, cut in halves with a sharp knife and remove yolk from white. Rub yolks to a paste with a little melted butter, some chopped ham or tongue, and salt, pepper and mustard to taste. Make paste into balls and put 1 in each half of white. Serve on a bed of lettuce leaves with mayonnaise dressing.

FISH FLAKE SALAD.

Any fish may be used for this, salmon, tuna fish, shrimp, shad and crabmeat being most suitable. Flake the fish fine and mix with chopped celery, chopped green pepper, chopped cucumber, peas or chopped olives. Mix lightly in French dressing and serve on white lettuce leaves with a tablespoon of mayonnaise on top. Garnish with tiny radishes.

CREOLE SALAD.

Oranges, 2.
Green pepper, 1.
Olives, 2 teaspoons.
Olive oil.
Lemon juice.

Line a salad bowl with young, delicate lettuce leaves, well washed and dried. Break the oranges into sections, skin each section and cut in halves. Shred the green pepper, sprinkle over the orange and add chopped olives. Season with olive oil, salt and lemon juice.

CHEESE SALAD.

Hard-boiled egg yolk, 1.
Olive oil, 1 tablespoon.
Mustard, 1 teaspoon.
Sugar, 1 teaspoon.
Salt, 1 teaspoon.
Cayenne pepper, few grains.
Grated cheese, ½ pound.
Vinegar, 1 tablespoon.
Onion, 1 slice.
Lettuce.

Rub the hard-boiled egg yolk smooth with the oil, then add one at a time and mixing thoroughly the mustard, sugar, salt and cayenne. Add cheese and vinegar in which the onion has been standing for ½ an hour and serve on lettuce leaves.

POTATO SAVORY.

Boiled potatoes, 3.
Hard boiled eggs, 2.
Water-cress, 1 cup.
Beet, 1.
Onion, 1.
French dressing.

Slice potatoes, mix with eggs, watercress, beet and onion, all chopped fine. Pour over a good French dressing and serve ice cold on lettuce leaves.

MOLDED DANDELION SALAD.

Chopped dandelion greens, 4 cups.
Eggs, 4.
Salt.
Mayonnaise, 3 tablespoons.

Wash dandelion greens and cook in boiling salted water till very tender, changing the water once. Drain and put through a potato ricer. Hard cook the eggs, shell and chop fine, add salt to taste and the salad dressing. Mix well and pack in small molds. When ready to serve unmold on individual nests of lettuce leaves and serve with more dressing.

ROAST PORK SALAD.

Cold roast pork, 1 cup.
Celery, 2 cups.
Eggs, 2.
Salad dressing.

Chop pork, using only soft white pieces. Cut celery into ½-inch lengths and add to pork. Hard boil the eggs and use whites only, chopping them fine. Use enough salad dressing to moisten.

B. R. S., South Weymouth.

TONGUE SALAD.

Cold boiled tongue, 1 pound.
Olives, 12.
Lettuce, 1 head.
String beans, 1 cup.
Tomato, 1.
Mayonnaise, 1 cup.

Dice the tongue, chop olives and tomato fine, shred the lettuce and slice string beans. Mix all lightly together with the mayonnaise. *R. A., Hingham.*

TUNA FISH SALAD.

Tuna fish, 3 cups.
Chopped celery, 1 cup.
Egg, 1.
Green pepper, 1.
French dressing, ½ cup.
Chopped olives, ¼ cup.
Mayonnaise dressing.

Flake fish, add chopped celery, egg, hard boiled and chopped, and finely shredded pepper. Mix with French dressing. Let stand several hours before serving, then add the olives and serve with mayonnaise.

CUCUMBER JELLY SALAD.

Cucumbers.
Gelatine, 1 tablespoon.
Cold water, 1 tablespoon.
Salt and pepper.

Peel and slice cucumbers, then stew until tender in just enough water to cover, and season with salt and pepper. Strain and measure liquid. There should be 1 pint. Soften gelatine in cold water for 15 minutes, then add to hot cucumber liquid, pour into mold and set on ice to chill. Turn out, cut in cubes and serve with mayonnaise dressing on lettuce leaves.

STUFFED TOMATO SALAD.

Tomatoes.
Cabbage.
Mayonnaise.
Chopped nuts.
Heart of lettuce leaves.

Cut a slice off the top of as many large tomatoes as required. Scoop out the insides. Shred the tender leaves of the cabbage very fine and mix with the tomato. Add mayonnaise as desired and fill the tomato cups. Chill thoroughly and serve on lettuce leaves with chopped nuts sprinkled over all.

FROZEN CHEESE SALAD.

Cream cheese, 1 cake.
Cream.
Paprika and salt.
Chopped parsley, 1 tablespoon.

Moisten cheese with a little cream and rub all ingredients together. Pack into individual molds, put in a covered tin dish and pack in ice and salt for 3 hours. Serve each mold on a white lettuce leaf with French dressing.

ALMOND CELERY SALAD.

Celery, 2 cups.
Apples, 2 cups.
Blanched almonds, 1 cup.
Pimento.

Use the hearts of the celery and cut in tiny pieces, cut apples same size and chop almonds fine. Mix all and garnish with pimento. Serve with a dressing made by beating together equal parts of mayonnaise and whipped cream.

TOMATO JELLY SALAD.

Tomato soup, 1 can.
Hot water, 1 can.
Gelatine, 2 tablespoons.
Cold water, ½ cup.
Salt and pepper.
Sugar, 1 teaspoon.
Salad cream.

To the tomato soup add an equal quantity of water and bring to a boil with the seasoning and sugar. Soak the gelatine in the cold water for ½ hour, then stir it into the soup. Pour into small individual molds which have been wet with cold water. Unmold on nests of lettuce leaves and serve with salad cream or mayonnaise.

Mrs. H. B. C., East Boston.

PINEAPPLE AND GRAPEFRUIT SALAD.

Pineapple, 1.
Grapefruit, 2.
Celery, ½ cup.
French dressing.
Cream mayonnaise.

Dice the pineapple. Halve the grapefruit and remove the segments from the white skin. Mix fruit, drain and cool. Add celery cut fine. Put a portion of the mixture on each lettuce leaf with a teaspoon of French dressing made with fruit juice in place of vinegar. On top of each place a tablespoon of cream mayonnaise.

GINGER ALE SALAD.

Granulated gelatine, 2 tablespoons.
Cold water, 2 tablespoons.
Boiling water, 1-3 cup.
Ginger ale, 1 cup.
Sugar, 2 tablespoons.
Lemon juice, ¼ cup.
Salt, a pinch.
Celery, 2-3 cup.
Apple, 1-3 cup.
Shredded pineapple, 4 tablespoons.
Preserved ginger, 2 tablespoons.
Cream mayonnaise.

Soak gelatine in cold water for 5 minutes and dissolve in boiling water. Add ginger ale, lemon juice, sugar and salt. Let stand till it begins to thicken, then fold in remaining ingredients, chopped fine. Turn into mold which has been wet with cold water and chill thoroughly. Garnish with parsley and serve with cream mayonnaise.

MINT JELLY SALAD.

Mint, 1 bunch.
Water, 1 cup.
Lemons, 2.
Granulated gelatine, 1 tablespoon.
Mayonnaise.

Chop the mint fine and simmer in the water for 30 minutes, strain. Add the juice of the lemons, and the gelatine, softened in a little cold water. Heat through and pour into a pan to harden and become thoroughly chilled. Cut in cubes and serve with mayonnaise on lettuce leaves.

PRUNE AND NUT SALAD.

Soak prunes and bring them to the boiling point, then cool and carefully remove the stones. Fill the cavities with nut meats of any sort—walnuts, blanched almonds, or pecans are best. Serve 4 or 5 prunes to each person in a nest of lettuce leaves with French dressing.

FRUIT SALAD WITH PRUNES.

Prunes, ½ pound.
Orange, 1.
Pineapple, 1 cup.
Banana, 1 cup.
Lettuce.

Stew prunes till tender and remove stones. Add diced pineapple (either canned or fresh), shredded orange and banana, sliced. Mix well and pile in bowl of crisp lettuce. Serve with dressing.

BANANA AND NUT SALAD.

Bananas, 6.
Peanuts, 1 pint.
Boiled salad dressing, 1 cup.
Whipped cream, 1 cup.

Cut bananas in halves crosswise, then slice in halves lengthwise. Roll in the peanuts, ground very fine. Mix salad dressing with whipped cream and pour over bananas. Serve on lettuce leaves.

E. M. P., Manchester, N. H.

FRUIT SALAD IN PINEAPPLE.

Pineapple, 1.
Orange, 1.
Apple, 1.
Cream mayonnaise, 2-3 cup.
Strawberries, 12.

Cut the pineapple in half lengthwise, carefully. With a sharp knife remove the pineapple, discarding the core, and cut small. Add the pulp of the orange and the apple, both chopped, and the mayonnaise. Mix carefully and refill pineapple shells. Place pineapple on a nest of lettuce leaves and place around it the strawberries. Serve very cold. Nuts may be added if desired, and candied cherries used in place of the strawberries.

GRAPEFRUIT SALAD.

Grapefruit, 1.
Chopped nuts.
Neufchatel cheese.
French dressing.

Peel a ripe grapefruit and remove all white skin. Chill and arrange sections on lettuce leaves, cover with a layer of chopped walnuts or pecans and then a layer of cheese put through a ricer. Pour over all a good French dressing. *L. S. B., Brookline.*

ALLIGATOR PEAR SALAD.

Cut a large alligator pear around in rings, and slip these from the seed. Lay each ring in a nest of lettuce leaves and on each ring lay a slice of tomato. Place a spoonful of mayonnaise on the tomato and top with a tiny raw or pickled onion.

Mrs. G. H., Allerton.

MAYONNAISE.

Egg yolks, 2.
Dry mustard, 1 teaspoon.
Sugar, 1 teaspoon.
Salt, ½ teaspoon.
Paprika, 4 or 5 dashes.
Olive oil.
Vinegar, 1 pint.

Place in a quart bowl, which is set in a pan of cracked ice, the dry egg yolks, mustard, sugar and seasoning. Mix well with a silver spoon. Then begin to add the olive oil very slowly, drop by drop, stirring rapidly all the time. When about 1 tablespoon of oil has been added, add a teaspoon of vinegar. Continue to stir, adding oil and vinegar alternately, a few drops at a time, until the pint of vinegar has been used and the mixture is of the consistency of creamed butter. Chill all ingredients before mixing and stir constantly. Takes ½ hour to make and should not be hurried. When using mayonnaise with a fruit salad, add an equal quantity of whipped cream. *Sister Anne.*

MAYONNAISE WITHOUT OIL.

Butter, 1 tablespoon.
Vinegar, 3 tablespoons.
Dry mustard, ½ teaspoon.
Eggs, 2.
Salt and pepper.

Put all ingredients in a double boiler, beating eggs light and adding salt and pepper to taste. Stir till it begins to thicken, but not to boil. Remove from fire, cool and chill.

Mrs. F. T. U., Brookline.

BOILED MAYONNAISE DRESSING.

Eggs, 2.
Salt, ½ tablespoon.
Mustard, ½ tablespoon.
Sugar, 1 scant tablespoon.
Olive oil, 3 tablespoons.
Milk, ½ cup.
Vinegar, ½ cup.
Cayenne, a few grains.

Mix and sift salt, sugar and mustard and stir thoroughly into the well beaten eggs. Beat oil in with an egg beater, also milk and vinegar, and add cayenne. Cook in a double boiler ½ hour, beating frequently with the egg beater. Cool and chill.

M. E. R., Brookline.

SALAD CREAM.

Eggs, 2.
Mustard, 1 teaspoon.
Flour, 1 teaspoon.
Sugar, 3 teaspoons.
Salt, 1 saltspoon.
Paprika, a shake.
Vinegar, ½ cup.
Cream, ½ cup.
Butter, 1 tablespoon.

Mix together dry ingredients, add eggs, slightly beaten, then the vinegar, cream and butter. Cook in double boiler till the consistency of cream. *Mrs. H. B. C., East Boston.*

RUSSIAN SALAD DRESSING.

Mayonnaise, 1 pint.
Chilli sauce, ½ cup
Chopped peppers, ¼ cup.
Chopped capers, 1 pound.
Minced chives, ½ tablespoon.

Season mayonnaise with tarragon vinegar and a little mustard, add remaining ingredients and mix well. *Carrie.*

BOILED DRESSING.

Milk, ½ pint.
Flour, 1 heaping tablespoon.
Salt, a pinch.
Butter, 1 tablespoon.
English mustard, 1 tablespoon.
Vinegar, 1 tablespoon.

Heat milk to boiling point, add flour blended in a little cold milk, salt and butter and boil till thick, stirring constantly to avoid burning. Set aside till entirely cold. Just before serving blend mustard and vinegar and add to white sauce.

FRENCH DRESSING.

Vinegar, 1 tablespoon.
Oil, 3 tablespoons.
Salt, ½ teaspoon.
Pepper, ¼ teaspoon.
Cayenne or paprika, a dash.

Mix salt, pepper and oil, then stir in very slowly the vinegar, beating all the time with a fork till it becomes light and a little thickened. Then add a dash of paprika or cayenne. Half tarragon vinegar may be used if desired.

CALIFORNIA FRENCH DRESSING.

Olive oil, 4 tablespoons.
Grapefruit juice, 2 tablespoons.
Powdered sugar, ½ teaspoon.
Salt, ½ teaspoon.
Paprika, ¼ teaspoon.

Mix ingredients in order given, put in a glass jar, chill and shake thoroughly before using. Serve with a fruit salad.

COLESLAW DRESSING.

Egg, 1.
Sugar, 1 tablespoon.
Salt, ½ teaspoon.
Pepper, a dash.
Vinegar, ½ cup.
Butter, 1 dessertspoon.

Beat egg well, add sugar, salt, pepper and vinegar and bring all to boiling point. Remove from fire and add butter. Pour hot over finely shredded cabbage.

SOUR MILK SALAD DRESSING.

Eggs, 3.
Mustard, 1 teaspoon.
Salt, 2 teaspoons.
Cayenne, a dash.
Sugar, 2 tablespoons.
Melted butter, 2 tablespoons.
Sour milk, 1 cup.
Vinegar, ½ cup.

Beat the eggs separately. To the yolks add the mustard, salt, cayenne and sugar. To the whites add the melted butter and sour milk. Pour all into a double boiler and cook and stir till creamy. Add vinegar and beat well. If mixture begins to curdle, remove from fire at once and beat violently.

PINEAPPLE DRESSING.

Egg yolks, 2.
Sugar, 2 tablespoons.
Flour, ½ tablespoon.
Pineapple juice, ½ cup.
Lemon, ½.
Cream.

Mix yolks, sugar, flour and pineapple juice in double boiler and cook until thick. When cool add the juice of the lemon and thin slightly with cream. Whipped cream may be used instead of plain if desired. Drip the cream in slowly, beating constantly. Will serve four persons.

PEANUT BUTTER SALAD DRESSING.

Peanut butter, 4 tablespoons.
Milk, 3 tablespoons
Eggs, 3.
Sugar, 1 tablespoon.
Lemon, 1.
Salt and pepper.

Dissolve peanut butter in milk, add yolks of the eggs, hard boiled, and rubbed smooth, sugar, juice of the lemon and seasoning. Beat all together to a light paste, chill and serve.

CLUB SANDWICH.

Toast.
Lettuce, 2 leaves.
Mayonnaise.
Chicken, 2 slices.
Bacon, 2 slices.
Tomato, 1 slice.

Toast, bacon and lettuce should be crisp—toast and bacon hot and lettuce very cold. On a golden brown slice of toast place a lettuce leaf with a spoonful of mayonnaise. On this lay a slice of chicken, then a slice of bacon, then the other slice of chicken, bacon, lettuce leaf and toast. On top lay the slice of ripe tomato with a spoonful of mayonnaise. *Sister Anne.*

CLUB CHEESE SANDWICH.

On a piece of hot toast lay a crisp lettuce leaf, spread with a thick layer of cream cheese moistened with mayonnaise. Sprinkle with paprika and salt and on the cheese lay a slice of crisp bacon. A second slice of hot toast completes the sandwich.

BAKED BEAN SANDWICHES.

Baked beans, 1 cup.
Horseradish, 1 tablespoon.
Brown bread.
French mustard.

Slice bread very thin. Mash beans with a fork and add horseradish and a bit of the mustard. *B. R. S., South Weymouth.*

WALNUT AND OLIVE SANDWICHES.

Stuffed olives, 1 cup.
Walnuts, 1 cup.
Mayonnaise.

Put olives and walnuts through the meat grinder, using a fine attachment. Mix with enough mayonnaise to hold together well and spread between buttered slices of white bread.

MOSAIC SANDWICHES.

Use white and brown bread, putting the slices together with green butter. The butter is made as follows: Boil spinach, put through a sieve, drain as dry as possible and season with finely chopped parsley and capers, making perfectly smooth by beating in creamed butter. *Mrs. H. B. C., East Boston.*

OYSTER SANDWICHES.

Oysters, 12.
Cream, 2 tablespoons.
Butter, 1 heaping teaspoon.
Bread crumbs, 1 teaspoon.
Salt and pepper.
Egg yolk, ½.

Chop oysters and add cream, butter, crumbs and seasoning. Let all simmer in double boiler for 10 minutes then add half a beaten egg yolk and pack in a small mold. Chill and turn out. Slice very thin and place slices between slices of buttered bread.

SAVORY SANDWICHES.

Cream cheese, 1 package.
Egg, 1.
Stuffed olives, 15.
Green pepper, 1 slice.
Onion juice, 1 teaspoon.
Mayonnaise dressing.

Hard cook the egg and chop it with other ingredients, very fine. Add onion juice and mix with mayonnaise. Spread between triangles of fresh white bread. *Commuter's Wife, Lawrence.*

FIG SANDWICHES.

Stew figs in a very little water till they are soft, then stir to a paste. Cut slices of white and brown bread. Spread paste on brown slices, cover with white slices and press together.

TUNA FISH SANDWICHES.

Tuna fish, 1 cup.
Butter, 2 teaspoons.
Lemon juice, 1 teaspoon.
Chopped parsley, 1 teaspoon.
Tarragon, 1 teaspoon.
Chopped gherkins, 1 teaspoon.
Salt and paprika.
Nutmeg.

Chop fish, add to the butter which has been creamed, and add other ingredients. Blend lightly and spread on very thin white bread.

SAVORY MUTTON SANDWICHES.

Lemon juice, 1 tablespoon.
Pepper, a shake.
Capers, 1 tablespoon.
Chopped mint, 1 teaspoon.
Salt, 1 teaspoon.
Chopped mutton, 1 pint.

Mix all together and spread between buttered slices of whole wheat bread. *Only One.*

PEANUT BUTTER SANDWICHES.

Spread peanut butter on thin slices of toasted bread. Add a thin slice of hard boiled egg and a few drops of lemon juice, squeeze halves of sandwich together and serve garnished with watercress.

PEANUT AND FIG SANDWICHES.

Cook chopped figs with a little water in a double boiler till a paste is formed, add a few drops of lemon juice and spread on buttered slices of white bread. Sprinkle with finely chopped peanuts and cover with second slice. *Only One.*

FRUIT SANDWICHES.

Cut whole wheat bread into thin slices, spread with peanut butter and sprinkle with finely chopped dates, figs and raisins and place slices together.

BROWN SUGAR SANDWICHES.

Brown sugar, 1 cup. Peanuts or almonds, ½ cup.

Blanch nuts and chop very fine, add to sugar and spread between well buttered slices of white bread.

CHICKEN SANDWICHES.

Chopped chicken, 1 cup. Cucumber, ½.

White bread.

Chop chicken and cucumber together, season well and spread betweeen well buttered slices of bread.

B. R. S., South Weymouth.

TOMATO AND EGG SANDWICHES.

Tomatoes, 1 can. Egg, 1.

Butter, 1 teaspoon. Bread crumbs.

Drain tomatoes. Bring juice to a boil and add butter and well beaten egg. Remove from stove and thicken with bread crumbs till of right consistency to spread.

A High School Girl, Cambridge.

MASHED POTATO SANDWICHES.

Mash hot potatoes and season well with butter, cream, salt, pepper, chopped onion and chopped parsley. Spread on well buttered slices of bread. *A. D. B., Brookline.*

SAVORY SANDWICHES.

Deviled chicken, 1 can. Lemon, ½.
Heavy cream.

Mix chopped chicken and lemon juice with heavy cream till of the right consistency to spread. *Mrs. H. B. C., East Boston.*

JAPANESE SANDWICHES.

Sardines, 12. Minced pickles and celery.
Mashed hard boiled egg, 1 cup. Dry mustard, ½ teaspoon.
Lemon juice.

Skin and bone sardines and mash. Mix with remaining ingredients, using enough lemon juice to moisten. Cut bread in long thin strips, spread and roll up. Fasten with toothpicks or tie with ribbon.

BERMUDA SANDWICHES.

Cut Bermuda onions in thin slices, place in sweetened salted ice water for ½ hour. Drain and lay each slice on a buttered round of bread. Spread with mayonnaise and cover with another round.
Only One.

RUSSIAN SANDWICHES.

Spread round crackers with thin slices of Neufchatel cheese, cover with finely chopped olives, moistened with dressing. Place another cracker over each and press together.
Mrs. F. C., Beverly.

SMEARCASE SANDWICHES.

Cream cheese, 1 package. Eggs, 2.
Stuffed olives, 1 small bottle. Butter, 1 tablespoon.
Butter thins.

Cream together butter and cheese. Hard cook the eggs and rub yolks into butter and cheese. Chop olives and egg whites fine and add. Spread on butter thins. *Sister Anne.*

LEMON TOAST.

Water, 2 cups.
Cornstarch, 2 teaspoons.
Lemon, 1.
Salt, a shake.
Egg, 1.
Whole wheat toast.

Blend cornstarch smooth with the juice of the lemon, add salt and well beaten egg and mix well. Bring water to a boil and add mixture slowly, stirring constantly. Boil 3 minutes. Pour over toast while hot and set aside to cool slightly.

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Cornstarch, 2 teaspoons.
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Whole wheat toast.

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POTATO SOUP.

Medium-sized potatoes, 3.
Milk, 1 quart.
Onion, ½.
Butter, 3 tablespoons.
Flour 2, tablespoons.
Salt, 1½ teaspoons.
Pepper, ⅛ teaspoon.
Celery salt, ¼ teaspoon.
Cayenne, few grains.
Chopped parsley, 1 teaspoon.

Cook potatoes in boiling salted water, drain and rub through a strainer. Scald milk with the onion sliced in it, remove onion and add milk to potato. Melt butter, stir in flour and seasoning and add it to boiling soup. Cook 1 minute. Strain and sprinkle in parsley.

CREAM OF PEA SOUP.

Dried peas, 1 cup.
Milk.
Butter, 1 tablespoon.
Salt and pepper.

Soak peas over night in plenty of water. In morning drain and let simmer 4 or 5 hours. Strain and add enough milk to make of the consistency of cream. Melt the butter and add to the puree with salt and pepper. Cook 4 minutes more and serve.

ARIZONA SOUP.

Rice, ½ pound.
Cooked tomatoes, 1 quart.
Cold baked beans, 1 cup.
Butter, 1 dessertspoon.
Salt and pepper.
Water, 1 quart.
Soda, ½ teaspoon.
Milk, 1 quart.
Onion, 1.

Cook rice, tomatoes, beans, sliced onion and seasoning in the water till rice is done. Add soda and milk. Heat well and serve.

I. B. Content.

CREAM OF ASPARAGUS SOUP.

Asparagus pulp, 1 pint.
Chicken stock, 1½ pints.
Butter, 1 tablespoon.
Flour, 2 tablespoons.
Salt and pepper.
Cream, 1 cup.

After asparagus is boiled till very soft, press through a sieve, then measure. Dilute with the stock. Melt the butter, blend in flour and seasoning and add to soup. Place on fire and add the cream. Beat with an egg beater and serve very hot.

CARROT SOUP.

Carrots, 6.
Onions, 2.
Celery, a few stalks.
Milk, 1 quart.
Sugar, a pinch.
Flour, 1 tablespoon.
Butter, 1 tablespoon.
Cream, 1 gill.
Salt and pepper.

Clean and slice carrots and onions, chop outside stalks of 1 bunch of celery and place all in kettle with milk, add seasoning and sugar. Simmer till vegetables are very soft, then put through a sieve. Add flour and butter blended till very smooth. Cook a few moments, then add cream and serve.

CREAM OF CHESTNUT SOUP.

Chestnuts, 1 pint.
Cream, 1 pint.
Butter, 1 tablespoon.
Salt and pepper.
Sugar, 1 teaspoon.
Egg, 1.

Shell chestnuts, cover with boiling water and parboil 5 minutes. Drain and throw into cold water, when the skins can easily be removed. Cook until tender in boiling salted water to cover. Mash with a wooden potato masher in the water in which they have been cooked, then rub all through a sieve into the cream. Season with butter, salt and pepper and sugar and bring to the boiling point. Cook 5 minutes, remove from fire and stir in the well beaten egg. Serve at once.

BISQUE OF CLAMS.

Clams, 2 dozen.
Onion, 1.
Cloves, 2.
Parsley, 1 sprig.
Mace, 1 blade.
Milk, 1 quart.
Cornstarch, 2 tablespoons.
Whipped cream.
Salt.

Chop clams and add to their strained liquor, add also sliced onion, cloves, parsley and mace. Cook 20 minutes. Thicken the milk with the cornstarch blended in a little cold water, cook in double boiler for 10 minutes, then strain clam mixture into this. Season with salt and serve in cups with unsweetened whipped cream.

TOMATO SOUP.

Tomato juice, 1 pint.
Milk, 1 quart.
Soda, ¼ teaspoon.
Butter, 1 dessertspoon.
Salt and cayenne.
Whipped cream.

Stew tomatoes in a little water till soft and mushy, strain and measure juice. Bring to a boil and add soda, then add gradually while stirring constantly the scalded milk. Add seasoning and beat in butter. Just before serving add a spoonful of unsweetened whipped cream to each dish of soup.

CHICKEN BROTH.

Fowl.
Salt, 1 teaspoon.
Egg, 1.
Chopped parsley, 1 teaspoon.
Nutmeg, ½ teaspoon.
Cold water, 2 quarts.

Use wings, back bone, neck, gizzard and heart of 1 fowl. Cover with cold water, bring slowly to a boil and simmer for 2 hours or until meat and bone fall apart. Strain stock. Beat the egg in a cup and add enough of the stock to fill cup, then pour slowly into rest of stock, stirring rapidly, add salt, parsley and nutmeg.

CREAM OF RICE SOUP.

Rice, ¼ cup.
Boiling water, 2 cups.
Onion, 2 slices.
Salt, 1½ teaspoons.
Milk, 3 cups.
Butter, 1 tablespoon.
Almond extract, ¼ teaspoon.

Add rice and onion to boiling water. Cook till tender, then rub through colander, add butter and milk, which should be scalding. Reheat, season and flavor with almond.

OYSTER CELERY SOUP.

Diced celery, 1 cup.
Oysters, 1 pint.
Milk.
Butter and flour.
Salt and paprika.

Stew the celery in water to cover until tender. Stew oysters, chopped, in 1 quart of milk (or more if needed) in a double boiler. Thicken slightly with butter and flour blended, then strain. Add the stewed celery and seasoning.

ONION SOUP.

Large onions, 4.
Cold water, 1 cup.
Butter, 1 tablespoon.
Flour, 1 tablespoon.
Hot water, 3 pints.
Salt and pepper.
Beef extract, 1 ounce.

Boil onions and water for 10 minutes. Drain and saute in the butter for 4 or 5 minutes. Stir in the flour and brown. Add the hot water, seasoning and extract and cook slowly for 20 minutes. Strain and serve with a garnish of grated cheese.

CREAM OF CELERY.

Celery leaves and stalks.
Water, 3 pints.
Cornstarch, 1 teaspoon.
Boiled rice, 3 teaspoons.
Salt and pepper.
Milk, 1 cup.
Diced celery, ½ cup.

Wash leaves of 1 bunch of celery and scrape tough outer stalks. Simmer in the water till all flavor is extracted. Strain and thicken with cornstarch blended in a little water. Add seasoning, rice and the diced celery, which should be cut from tender inner stalks. Last of all add milk, heat thoroughly and serve.

CREOLE SOUP.

Chopped green pepper, 3 tablespoons.
Chopped onion, 2 tablespoons.
Butter, ¼ cup.
Flour, 1-3 cup.
Brown soup stock, 1 quart.
Tomatoes, 1 pint.
Salt, pepper and cayenne.
Boiled macaroni, ¼ cup.
Grated horseradish, 2 tablespoons.
Vinegar, 1 teaspoon.

Cook pepper and onion in butter 5 minutes, add flour, soup stock and tomato, and simmer 15 minutes. Rub through a sieve and season highly. Just before serving add cooked macaroni cut fine, horseradish and vinegar.

LEMON SOUP.

Make a strong hot lemonade. Thicken it slightly with cornstarch or arrowroot and serve cold with a bit of preserved ginger or a cherry in each glass.

TURKISH SOUP.

Butter, 2 tablespoons. Rice, ½ cup.
Canned tomatoes, 1 cup. Hot water, 1½ pints.
Salt and pepper.

Brown the butter in a frying pan and add tomatoes. Cook for 10 minutes and add raw rice. Fry this for 6 minutes then pour in very gradually, a few drops at a time, the water. Cook until rice is soft. Season to taste.

From a Turkish restaurant in New York. *Bay State.*

CREAM OF CORN SOUP.

Corn, 1 can. Salt, 2 teaspoons.
Milk, 1 quart. Flour, 3 tablespoons.
Butter, 3 tablespoons.

Turn corn into a saucepan, add a little water and cook gently for a few minutes. Prepare a white sauce of the butter, flour, milk and salt, and add corn to this. Cook together for a few minutes and serve at once.

ONION PUREE.

Onion pulp, 2 cups. Flour, 2 tablespoons.
Butter, 2½ tablespoons. Milk, ½ cup.
Salt and cayenne.

Peel onions and boil in 2 waters till very soft. Drain well and put through a puree sieve, then measure. Melt butter and stir in flour till well blended. Pour on the milk gradually while stirring constantly. Bring to a boil and add onion puree. Bring to a boil, season and serve.

CREAM OF BANANA SOUP.

Milk, 2 cups. Flour, 1 tablespoon.
Rice stock, 2 cups. Salt, 1 teaspoon.
Butter, 1 tablespoon. Nutmeg, ¼ teaspoon.
Bananas, 3.

Bring milk and rice stock to a boil, add the butter and flour, which have been rubbed together till smooth. Boil 5 minutes, add the salt, nutmeg and the bananas, which have been skinned, scraped and mashed through a sieve. Boil 5 minutes and serve with crotons.

CREAM OF LETTUCE SOUP.

Lettuce, 1 large head.
Butter, 2 tablespoons.
Tarragon vinegar, ½ teaspoon.
Sugar, ½ teaspoon.
Salt, 1 teaspoon.
Pepper, 1 shake.
Egg yolks, 2.
Cream, ½ cup.
Flour, 2 tablespoons.
Stock, 5 cups.

Chop lettuce and saute in the butter with the sugar and vinegar, add flour and when blended add stock gradually. When lettuce is tender add egg yolks diluted with cream. Let thicken while boiling.

B. C., Braintree.

PEANUT CREAM SOUP.

Water, 1 pint.
Milk, 1 pint.
Peanut butter, 1 tablespoon.
Warm water, 2 tablespoons.
Chopped celery, ½ cup.
Barley or rice, ½ cup.
Salt and pepper.
Flour, 1 tablespoon.
Butter, 1 tablespoon.

Boil milk and water together, add peanut butter dissolved in the warm water, then add celery, rice and seasoning. Thicken with the flour and butter mixed together, and serve piping hot with croutons.

CHINESE ALMOND SOUP.

Soup stock, 3½ pints.
Onion, 1.
Chopped parsley, 1 teaspoon.
Salt and pepper.
Raw rice, 3 ounces.
Butter, ½ tablespoon.
Almonds, 3 ounces.
Milk, 2 cups.

To the soup stock add the onion, chopped, parsley and seasoning. Bring to a boil and add rice, well washed, and butter. Boil for 35 minutes. Scald the almonds in boiling water, drain, peel and chop almost to a powder. Place in a saucepan with milk and boil for 10 minutes, stirring well. Strain through a cheese cloth into the soup. Mix well, boil for 10 minutes and serve piping hot.

BEAN SOUP.

White beans, 1 cup.
Water, 1 quart.
Butter, 2 tablespoons.
Salt, 1½ teaspoons.
Flour, 1 tablespoon.
Onion salt, 1 teaspoon.

Soak beans in cold water over night, cook slowly for 4 or 5 hours or until beans are tender. Put through a colander. Rub butter, flour and salt together, pour a little of the hot liquid over this and turn it into the remainder of the bean liquid. Add seasoning and sufficient water to make 1 quart. Cook 10 minutes.

ORANGE SOUP.

Oranges, 8.
Water, 1 quart.
Salt and cayenne.
Soda, a pinch.
Butter, 1 tablespoon.
Flour, 1 tablespoon.
Cream, ½ pint.

Pare the oranges and cut in pieces. Boil for 1 hour in the water, then strain. To the juice, add salt and pepper, bring to a boil and as it boils up add soda and thicken with butter and flour rubbed together to a cream. Remove from fire and add hot cream. Serve with croutons.

LOBSTER CHOWDER.

Salt pork, 3 slices.
Fresh cod, 1 inch slice.
Sliced potato.
Grated onion, 1.
Salt and pepper.
Butter.
Pilot crackers.
Cold boiled lobster, 1.
Milk, 1 pint.
Water.
Chopped parsley, 1 tablespoon.
Chopped red pepper, 1.
Hot cream, ½ pint.

Put a rack into a deep kettle and on it place the salt pork, then the cod, then a layer of the potato, salt, pepper, and little lumps of butter; a layer of pilot crackers, then the lobster, cut into small pieces; another layer of pilot crackers, layer of cod, etc., making lobster the last layer, with plenty of butter and a dusting of pepper and salt over the top. Pour over a pint of milk, adding just enough water to cover all, and boil for 40 minutes, slowly but steadily. Just before serving add the hot cream. Sprinkle chopped parsley and pepper over each portion as served.

GLOUCESTER CLAM CHOWDER.

Clams, 1 quart.
Milk, 1 quart.
Onion, 1.
Fat salt pork.
Sliced potato, 1 pint.
Salt and pepper.
Pilot crackers, 3.

Separate bodies of clams from necks. Chop necks slightly and cover with a little hot water. Add all the clam liquor and the onion, sliced. Cover the bottom of a frying pan with bits of salt pork and brown well, then add to chowder. Cook slowly for 2 hours and add 1 pint of the milk and the bodies of the clams. Cook 1 hour, then add potatoes. When these are soft add the remaining pint of milk, seasoning and crackers. *S. J. M., Gloucester.*

POTATO CHOWDER.

Salt pork, ¼ pound.
Potatoes, 5.
Boiling water, 1 quart.
Onions, 3.
Milk, 1½ pints.
Flour, 2 tablespoons.
Salt and pepper.

Try out the sliced salt pork in a deep kettle and when thoroughly cooked add onions, sliced, and boiling water. Let cook for 20 minutes, then add potatoes, sliced, and seasoning. Let all cook together till potatoes and onions are soft. Add cold milk in which flour has been blended, stir gently and bring to a boil. Just before serving add whole pilot crackers or soda biscuits, one for each person to be served.

HADDOCK CHOWDER.

Salt pork, 3 slices.
Onion, 1.
Haddock, 2 pounds.
Raw sliced potatoes, 2 cups.
Water, 3 cups.
Butter, 2 tablespoons.
Milk, 2½ cups.
Salt and pepper.
Cracker crumbs, 3 tablespoons.

Fry salt pork brown in a saucepan with the onion, sliced. Add haddock, cut into small pieces, and the potatoes. Add the water and simmer for ½ hour, then add butter, milk, salt and pepper to taste and cracker crumbs. Serve very hot.

VEGETABLE CHOWDER.

Salt pork, 1-3 cup.
Onion, 1.
Chopped potatoes, 2 cups.
Parsnips, 1¼ cups.
Salt and pepper.
Boiling water, 2 cups.
Milk, 1 quart.
Butter, 4 tablespoons.
Cracker crumbs, ½ cup.
Chopped parsley, 2 teaspoons.

Chop fat salt pork coarsely, then measure. Try out in a deep kettle, then add onion, sliced. Fry brown and add potatoes and parsnips, both coarsely chopped. Sprinkle with pepper and salt and add boiling water gradually. Let boil till vegetables are soft, then add milk, butter, a little at a time, cracker crumbs and parsley. Whole crackers may be used if preferred.

CORN CHOWDER.

Salt pork, ¼ pound.
Onion, 1.
Water, 1 pint.
Potatoes, 1 quart.
Corn, 1 can.
Milk, 2 cups.
Butter, 2 tablespoons.
Pepper and salt.
Soda crackers, 6.

Fry together the salt pork and onion, both sliced. Add the water, the potatoes, which should be parboiled, the corn and enough additional water to cover. Simmer till the potatoes are done, then add the milk, which should be boiling hot, the butter, pepper and salt to taste, and at the very last the soda crackers, split in halves. Serve immediately.

BEEFSTEAK CHOWDER.

Beefsteak, 1½ pounds.
Sliced potatoes, 1 quart.
Onions, 2.
Salt and pepper.
Flour, 1 tablespoon.
Cold water, 3 pints.
Butter or fat salt pork, 1 tablespoon.

Have steak cut from bottom of the round, cut in 2-inch pieces, add cold water and seasoning and cook slowly until tender. Slice onions, fry in butter or salt pork fat and add with potatoes to meat. Cook till potatoes are tender, then thicken with flour blended smooth in a bit of cold water. As the water boils away add more.

A. P. S., Wollaston.

OLD-FASHIONED OYSTER STEW.

Oysters, 1 quart.
Cold water, ¾ cup.
Butter, ¼ cup.
Salt and pepper.
Milk, 1 quart.

Put oysters in a colander and pour over them into a bowl the cold water. Pick over oysters, remove tough muscles from 1 pint of them, add muscles to the other pint and chop fine. Add chopped oysters to water drained through colander, and simmer for 3 minutes. Strain through cheese cloth, add reserved soft part of oysters and cook till they are plump and edges are curled. Remove oysters with a skimmer to a hot tureen with butter and seasoning. Add milk to liquor and heat to scalding point in double boiler, then pour over oysters in tureen and serve with oyster crackers.

D. P., Newtonville.

OYSTER CHOWDER.

Potatoes, 3.
Onion, 1.
Boiling water, 1 quart.
Oysters, 1 pint.
Salt and pepper.
Celery salt.
Milk, 1 cup.
Butter, 1 tablespoon.

Dice the potatoes and slice onion, add boiling water and cook 15 minutes. Add oysters and seasoning and boil 15 minutes more, add milk and butter, heat well and serve. *Mrs. D. P., Chelsea.*

BEAN CHOWDER.

Red beans, 1 cup.
Cold water, 1 quart.
Onion, 1.
Salt and pepper.
Potatoes.
Tomatoes, ½ pint.
Macaroni, ½ cup.
Bacon, 3 slices.
Bacon fat, 1 tablespoon.

Wash beans and soak over night in the cold water. In the morning stew until tender with the onion, adding more water as it cooks away. When beans are tender, add as many diced potatoes as desired, the tomatoes, strained, and the macaroni, broken in small pieces. Boil for 1 hour. Season and add chopped fried bacon and fat. Serve very hot.

KITCHEN BOUQUET.

Parsley stalks, 4. Bay leaf, 1.
Celery, 1 branch. Thyme, 1 sprig.
Cloves, 2.

Wrap parsley about the other herbs and tie tightly with a string. Used in various recipes. *Cookie, Brighton.*

ESSENCE OF CELERY.

Celery seed, ½ ounce. Brandy, ¼ pint.

Soak the celery seed in the brandy for 2 weeks. A few drops of this will flavor a soup or broth as deliciously as fresh celery.

A. W., Medford.

BOSTON BAKED BEANS.

Beans, 1 quart.
Fat salt pork, 1 pound.
Molasses, 2 tablespoons.
Salt, 1 tablespoon.
Sugar, 2 tablespoons.

Soak beans over night in cold water to cover. In the morning drain and put over the fire in fresh cold water to cover. Add pork, scored through the rind at ½-inch intervals, and bring to a boil. Turn into bean pot on the bottom of which is 2 tablespoons of chopped salt pork. Mix salt, sugar and molasses, add a little boiling water and pour over beans. Bake in a slow oven at least 8 hours, adding boiling water as necessary to keep beans moist.

SPANISH POTATOES.

Diced potatoes, 1 quart.
Onion, 1.
Spanish peppers, ½ can.
Pepper, ½ teaspoon.
Flour, 2 tablespoons.
Butter, 2 tablespoons.
Salt, 1 teaspoon.
Milk, 1 pint.
Cheese, ½ pound.

Cook potato cubes and onion, minced, in salted water till potatoes are tender, add peppers, chopped fine, and cook 5 minutes. Drain and fill a baking dish. Make a white sauce of the butter, flour, salt and pepper, and milk, add cheese, grated, and pour over potatoes. Bake until golden brown.

HASHED BROWN POTATOES.

Boiled potatoes, 4.
Salt and pepper.
Butter, 2 tablespoons.

Chop potatoes coarsely, or slice in medium thick slices and season well. Melt butter in a frying pan and when hot pour in potatoes. Spread evenly in frying pan, set over a low flame on back of the range and let brown. Fold over like an omelet and serve.

WHIPPED POTATO.

Mashed potato, 2 cups.
Butter, 1 tablespoon.
Milk, 4 tablespoons.

Mash potatoes and put in double boiler with butter and milk. Leave cover off and cook for 10 minutes, then beat with a fork until light and fluffy.

POTATOES AU GRATIN.

Grated cheese, 1 cup.
Milk, 1 pint.
Boiled potatoes, 5.
Salt and pepper.
Butter.
Cracker crumbs.

Chop potatoes fine and fill buttered baking dish. Dissolve cheese in the boiling hot milk and pour over potatoes, season and cover with buttered crumbs. Bake 15 to 20 minutes.

POTATO TURNOVERS.

Potatoes, 6.
Butter, ½ tablespoon.
Eggs, 2.
Flour.
Minced meat.

Mash potatoes while hot, add butter and eggs, well beaten. Dredge board with flour, spread potato over it and when cool cut in round cakes 5 inches across. Put on each round a large tablespoon of minced cold meat, turn over half the cake to cover, coat with egg and crumbs and bake a delicate brown in a hot oven.

POTATO BALLS.

Mash boiled potatoes fine, stir into them the yolk of an egg and shape them into balls. Dip in beaten egg, roll in cracker crumbs and fry quickly in deep fat or bake in a hot oven.

SAUSAGE STUFFED POTATOES.

Wash and dry large potatoes and bake till well done. Cut in halves and scoop out insides, being careful not to break the skins. Mix the potato thoroughly with well seasoned sausage meat, a little cream and butter. Stuff the skins with this filling, lay in a buttered pan and bake for ½ hour or until nicely browned. Serve piping hot.

POTATO STRAWS.

Wash, peel and drain potatoes and cut in ⅛-inch slices. Then cut across in ⅛-inch strips. Let soak in cold salted water for 10 minutes. Drain carefully and wipe straws as dry as possible with a clean cloth. Drop potatoes a few at a time into deep, hot fat or boiling oil and let cook about 8 minutes, or until delicately browned. Remove with a skimmer, drain on unglazed paper and sprinkle lightly with salt. Serve at once.

SARATOGA POTATO CHIPS.

Cut the potatoes with a plane into slices as thin as paper if possible. Let them soak in cold water for a short time to wash out the starch, then put them into fresh water with a piece of ice, to chill them thoroughly. Drain a few slices at a time, dry them on a napkin, put them in a frying basket and immerse them in smoking hot fat. Keep them well separated and remove as soon as they are slightly colored. Turn them on to a paper plate to drain and sprinkle with salt. Keep in the oven till all are done. They should be perfectly crisp and dry before serving. May be eaten hot or cold.

CREAMED SWEET POTATOES.

Cubed sweet potatoes, 2 cups.
Butter, 2½ tablespoons.
Salt, ½ teaspoon.
Paprika, a pinch.
Flour, 2 tablespoons.
Milk, 1 cup.
Pepper, a pinch.

Cut cold boiled potatoes into ½-inch slices and slices into cubes to make the 2 cups. Put on saucepan with butter and cook for 3 minutes but do not brown. Add salt, pepper and paprika. Sprinkle with flour, then pour on milk and cook very slowly for 25 minutes.

SWEET POTATOES IN STOCK.

Sweet potatoes, 6.
Salt and pepper.
Allspice.
Soup stock, 1 cup.
Celery salt.

Parboil sweet potatoes for 20 minutes, peel carefully and cut in halves, place slices in a shallow baking dish and sprinkle with spice and seasoning. Pour over soup stock and bake in a quick oven, basting frequently until tender and slightly brown.

CANDIED SWEET POTATOES.

Boil sweet potatoes, peel and slice lengthwise. Butter a deep baking dish and in it put alternate layers of potatoes, brown sugar and bits of butter. Pour over all a little water and bake in a slow oven for 1 hour or until a thick syrup has formed.

HONEYED SWEET POTATOES.

Cut boiled sweet potatoes in thick slices, dip in honey and sprinkle with pepper and salt. Place in oven on a well buttered baking pan and bake until brown.

CELERY AU GRATIN.

Wash celery stalks, scrape and cut into ½-inch lengths. Boil in salted water till tender. Make a white sauce, using half milk and half water in which celery was cooked. Put half the cooked celery into a butter baking dish, cover with half the sauce and sprinkle with grated cheese, add the remainder of the celery, cover again with sauce and cheese. Sprinkle with buttered crumbs and bake until brown.

FRIED CELERY AND TOMATO SAUCE.

Wash celery and cut in 3-inch pieces, dip in batter, fry in deep fat, drain and serve with tomato sauce.

BATTER:

Bread flour, ½ cup.
Salt, ½ teaspoon.
Pepper, a shake.
Milk, 1-3 cup.
Egg, 1.

TOMATO SAUCE:

Tomatoes, ½ can, or
Stewed tomatoes, 1 1-3 cups.
Onion, 1 slice.
Butter, 3 tablespoons.
Flour, 3 tablespoons.
Salt and pepper.

Cook onion with tomato 15 minutes, rub through strainer, add butter blended with flour, and seasoning. *Mrs. F. C., Beverly.*

BOILED ONIONS.

To do away with any disagreeable odor peel onions under water. Put into boiling water and boil for 3 or 4 minutes, then drain. Pour over milk to cover in which a small pinch of soda has been dissolved, add a tablespoon of butter, and salt and pepper to taste. Cook in double boiler until tender, then prepare with white or butter sauce.

STUFFED BERMUDA ONIONS.

Large Bermuda onions, 6.
Minced chicken, 1 cup.
Soft bread crumbs, 1 cup.
Melted butter.
Salt and pepper.

Peel onions and scoop out the centre. Parboil for 5 minutes, then turn upside down to drain. Mix chicken (meat may be used) and bread crumbs, moisten with butter and add seasoning. Fill onions heaping full and sprinkle the top with buttered bread crumbs. Place in a pan with an inch of water, cover and bake for 1 hour or until they are tender. Remove cover last 5 minutes to brown slightly.

FRIED ONIONS.

Spanish onions, 2.
Salt, ½ teaspoon.
White pepper, a pinch.
Flour.

Peel onions and slice into thin equal slices. Separate rings, season, roll gently in flour and plunge into deep, hot fat. Fry to a golden brown or about 5 minutes. Drain, season and serve piping hot.

SCALLOPED ONIONS.

Boil onions in 2 waters, or once in water and then in milk, until tender. Sprinkle the bottom of a buttered baking dish with bread crumbs, put over this a layer of onions and repeat till dish is full, having crumbs on top. Moisten with some of the milk or water in which the onions were cooked. Dot over with bits of butter and bake about 30 minutes.

BAKED ONION.

Onions.
Butter, 2 large tablespoons.
Flour, 2 tablespoons.
Stock or milk, 1½ cups.
Bread crumbs, 5 tablespoons.
Eggs, 3.
Parsley, 2 tablespoons.
Pepper and salt.

Peel onions, cook in boiling salted water till tender, drain and chop. Melt the butter, add the flour and stir until smooth, then add salt and pepper to taste. Gradually add stock or milk, stir until boiling, then add chopped parsley and bread crumbs. Boil for 8 minutes, add the egg, beaten, and the chopped onion. Cool and add the stiffly beaten whites of 3 eggs. Bake in a buttered dish for 20 minutes in a moderate oven.

GERMAN STUFFED ONIONS.

Large onions, 6.
Bread crumbs, 1 cup.
Mushrooms, 6.
Sausage meat, 2 tablespoons.
Capers, 4 tablespoons.
Gherkins, 1 tablespoon.
Parsley.
Salt and pepper.
Stewed tomatoes, ½ cup.

Parboil the onions. Drain and cut out centres. Chop them with the mushrooms, sausage meat, capers, pickles and parsley, add bread crumbs, seasoning and tomatoes. Place in a pan with an inch of water. Fill onion shells and bake 20 minutes. Serve with a white sauce.

BAKED SQUASH.

Wash a Hubbard squash, cut in halves and remove seeds and pith. Bake in a moderate oven until tender. When done scoop out pulp from the shell, mash, season with salt, pepper and butter and replace in shell. Return to oven to brown.

SQUASH SOUFFLE.

Hot steamed squash, 2 cups.
Brown sugar, 1 tablespoon.
Lard, 1 teaspoon.
Pepper, ⅛ teaspoon.
Milk, 1½ cups.
Eggs, 2.

Force the hot squash through a sieve before measuring. To it add the brown sugar, lard, pepper, milk, and the yolks of the eggs, beaten until thick and lemon colored. Lastly cut and fold in the stiffly beaten whites of the eggs, turn into a buttered baking dish and bake until firm.

CABBAGE AND APPLES.

Cabbage, 1 quart.
Sour apples, 2.
Butter, 2 tablespoons.
Flour, 2 tablespoons.
Salt and pepper.
Brown sugar, 4 tablespoons.
Vinegar, 2 tablespoons.

Shred cabbage fine and measure. Add the apples peeled, cored and sliced. Put the butter in a saucepan and when hot add cabbage and apple. Add boiling water to cover and cook until tender. Sprinkle with flour and seasoning, add brown sugar and vinegar. Serve hot.

SPANISH RED CABBAGE.

Red cabbage, 1.
Bacon, 5 slices.
Pepper and salt.
Hot water, 1 cup.
Tomatoes, 1 can.

Shred cabbage fine. Fry bacon till crisp in a large frying pan, add cabbage, seasoned, and water. Cover closely and cook for 1 hour. Just before serving add tomatoes and heat all thoroughly.

I. B. Content.

SWEDISH CABBAGE ROLLS.

Hamburg steak, 1½ pounds.
Fat salt pork, ¼ pound.
Onion, 1.
Cold boiled rice.
Salt and pepper.
Small cabbage, 1.

Chop pork and onion, mix with hamburg steak. Add half as much rice and the seasoning. Mix all well. Parboil the tender leaves of the cabbage. Roll some of the mixture in each leaf, tie with a string and put in baking pan. Spread butter over top of all and bake covered for almost an hour. *Egleston Square.*

TURKISH CABBAGE ROLLS.

Mince cold cooked lamb and season with salt and pepper. Moisten with a little strained tomato juice thickened slightly with flour. Take small, tender cabbage leaves, roll the mince in individual rolls, fasten with string or small toothpicks and put in a saucepan of boiling salted water. Cook gently till cabbage leaves are done. Make a sauce of thickened strained tomato juice.

Bay State.

BOILED ASPARAGUS ON TOAST.

To boil asparagus to serve in the usual way with melted butter on toast, trim the stalks to equal length, tie in bundles and stand in a deep saucepan with water 1 inch below the tops, so that when the stalks are cooked the tops will be done also, without being overdone. Boil from 20 to 30 minutes.

The stalks that are cut off may be trimmed and boiled until tender, mashed through a sieve and used in a soup, or cut in inch bits, marinated and used in a salad.

ASPARAGUS AU GRATIN.

Asparagus, 2 bunches.
Bread crumbs, ½ cup.
Cream, a gill.
Melted butter, 2 tablespoons.
Salt and pepper.
Grated cheese, 2 tablespoons.
Egg white, 1.

Boil asparagus until tender, drain and add remaining ingredients. Mix all together lightly and fill buttered shells or individual ramekins. Bake a delicate brown.

ASPARAGUS SOUFFLE.

Asparagus, 2 bunches.
Eggs, 4.
Pepper and salt.
Cream, 1 gill.

Boil asparagus until tender, drain and rub through a sieve, add the eggs, well beaten, the cream and seasoning. Beat all well, put in buttered baking dish and bake in a hot oven until light and a delicate brown. Serve at once.

ASPARAGUS PUDDING.

Asparagus tips, 2 bunches.
Eggs, 4.
Minced ham, 1 tablespoon.
Butter, 1 tablespoon.
Pepper and salt.
Flour, 2 tablespoons.
Milk.

Cut the asparagus tips into ½-inch lengths and boil until tender but not quite done. Remove and drain. When cool add the ham, butter, seasoning and flour. Mix well and moisten with enough milk to make a thick batter, turn into a buttered mold, tie down lightly with a floured cloth, place in a kettle of boiling water and boil 2 hours. Turn out of the mold and pour melted butter over the pudding. Serve at once.

CARROT SAUTE.

Peel carrots, cut in dice, and boil in salted water for 30 minutes. Drain and cover with one cup of beef stock. Cook till stock is nearly evaporated, add a small piece of butter, brown slightly and serve.

FRIED CARROTS.

Wash and boil carrots till tender. Cut into lengthwise slices, roll in beaten egg and bread crumbs, and fry in deep fat until a golden brown. Drain and serve hot.

CARROTS AND PEAS.

Diced carrots, 2 cups.
Green peas, 2 cups.
Flour, 2 tablespoons.
Salt and pepper.
Sugar, ½ teaspoon.
Butter, 2 tablespoons.
Water, 1 cup.
Chopped parsley.

Boil diced carrots in salted water till tender and mix with the cooked peas. Sprinkle with flour, seasoning, sugar and butter. Add 1 cup of the water in which the carrots were cooked and simmer till thick. Sprinkle with chopped parsley and serve hot.

SOUTHERN CARROTS.

Carrots.
Flour, 2 tablespoons.
Butter, 2 tablespoons.
Chicken stock, 2 cups.
Egg yolks, 2.
Pepper and salt.

Clean carrots and cook in boiling water until tender. Cook together the butter and flour, add stock gradually and stir constantly till thick. Remove from fire and add the yolks of the eggs, beaten well. Season and pour over carrots.

CREAMED PEAS.

Peas, 1 quart.
Flour, 1 tablespoon.
Milk, ½ cup.
Cream, 2 tablespoons.
Butter, 1 tablespoon.
Salt and pepper.

Shell fresh young peas, add boiling water to barely cover. Boil with cover on for 20 minutes or until tender, adding seasoning when half done. Blend flour till creamy in milk and pour slowly into peas, stirring all the time. Cook 1 minute and remove from fire. Add cream and butter, stir until melted and serve at once.

LETTUCE AND PEAS.

Lettuce.
Green peas, 1 quart.
Salt and pepper.
Butter, 1 heaping tablespoon.
Flour.
Stock, ¼ pint.
Sugar, 1 teaspoon.

Use the outer leaves of 2 heads of lettuce. Remove from the head, wash, and soak in cold salted water for 2 hours. Drain and chop coarsely. Put in a saucepan with the remaining ingredients. Cover closely and simmer gently about ½ hour or until peas are soft.

English Cook, Newtonville.

SYRIAN IMGEDARA.

This is the dish for which Esau sold his birthright.

Lentils, 1 cup.
Onion, 1.
Butter, 1 tablespoon.
Rice, ¾ cup.
Salt.
Water.

Wash the lentils and let them soak in cold water several hours. Boil till tender. Brown the sliced onion in the butter, add to the lentils with rice, and salt to taste. Cook till rice is done, adding enough water to make the thickness of succotash.

Seliva, Hyde Park.

TOMATO CREOLE.

Tomatoes, 6.
Green peppers, 2.
Chopped onion, 1 teaspoon.
Butter, 4 tablespoons.
Flour, 2 tablespoons.
Cream, 1 cup.
Salt and paprika.

The tomatoes should be large and perfect. Cut them in halves, crosswise, and place in buttered baking pan. Chop the peppers fine and sprinkle over tomatoes, also onion, 2 tablespoons of the butter, in small bits, and seasoning. When baked, place the tomato rounds on slices of buttered toast. Add to the liquid left in pan the remaining butter and flour melted together and browned. Stir well and add cream. Let boil up once, then strain over tomatoes and toast.

A. B. C., Newton Upper Falls.

PARSNIP TIMBALES.

Parsnips, 4.
Milk, ½ cup.
Salt and pepper.
Onion juice, 1 teaspoon.
Eggs, 2.

Boil parsnips and mash, add ingredients in order given without beating eggs. Mix well and press in small molds. Steam until firm and unmold onto a platter. Serve hot with a white sauce.

GREEN TOMATO STEW.

Green tomatoes, 6.
Pepper and salt.
Bread crumbs, ½ cup.
Egg, 1.
Butter, 1 teaspoon.

Cut tomatoes in slices and stew in closely covered saucepan without water for ½ hour. Season and stir in bread crumbs to which beaten egg has been added. Add butter and serve hot.

FRIED EGGPLANT.

Peel and slice eggplant, then put a sprinkling of salt between the slices. Pack in shape and place between 2 plates with a flatiron on top. Let stand over night. In the morning wipe each slice, dip in beaten egg, then into cracker crumbs and fry brown in deep fat. Serve hot. *Mrs. E. L. G., Boston.*

EGGPLANT FRITTERS.

Eggplant pulp, 1 pint.
Vinegar, 1 tablespoon.
Eggs, 2.
Salt and pepper.
Flour, ½ cup.

Boil eggplant whole in boiling salted water to cover, mixed with vinegar. Cook 20 minutes or until tender. Mash and drain, then measure. Add the flour, well beaten eggs and seasoning to taste. Shape into small cakes and fry in hot fat.

CORN OYSTERS.

Green corn, 2 cups.
Melted butter, 2 tablespoons.
Eggs, 2.
Salt and pepper.
Flour.

Cut corn from the cobb, add butter, beaten eggs and seasoning, and enough flour to form in little cakes. Fry in deep, hot fat.

CORN PUDDING.

Corn, 1 can.
Soda crackers, 4.
Milk, 1 cup.
Egg, 1.
Salt and pepper.
Butter.

Roll the crackers fine and add to the corn, add milk, beaten egg, seasoning and small piece of butter. Mix well and bake slowly for 45 minutes.

CREOLE CORN.

Corn, 6 ears.
Sweet green peppers, 4.
Olive oil.

Cut the corn from the raw ears, add the peppers, seeded, scalded, and cut fine. Pour just enough of the best olive oil into a frying pan to cover the bottom, when the oil hisses put in the corn and peppers and cook until done, stirring almost constantly to prevent burning. Season with salt just before serving.

Mrs. F. C., Beverly.

GREEN PEA SOUFFLE.

Cooked peas, 1 quart.
Salt and pepper.
Butter, 2 tablespoons.
Milk, 1 pint.
Eggs, 3.

Mash peas while hot, season well, add butter, milk and well beaten yolks of eggs. Fold in stiffly beaten egg whites, turn into buttered baking dish and bake for 20 minutes. Serve immediately.

GREEN PEAS, SPANISH SAUCE.

Green peas, 1 quart.
Butter, 1 tablespoon.
Parsley, 1 sprig.
Stock, 1 cup.
Onion, 1.
Tomato, 1.
Sugar, 1 tablespoon.
Egg yolks, 2.

Steam peas with butter, parsley and minced onion until tender, add stock, chopped tomato and sugar and simmer for 20 minutes. Thicken with the well beaten egg yolks and serve on buttered toast.

SARDINES IN SPINACH.

Fresh spinach, 1 quart.
Boiling water, 1 quart.
Salt, 1½ teaspoons.
Egg yolk, 1.
Butter, ½ tablespoon.
Cream, 1 tablespoon.
Pepper.
Sardines, 12.
Bread crumbs, 2 tablespoons.

Wash the spinach well, drain and plunge into boiling water with a teaspoon of salt. Boil for 10 minutes, drain and chop fine. Stir in the egg yolk, butter, cream, salt and pepper and heat for 2 minutes, stirring all the time. Remove from fire and spread half of spinach in a buttered baking dish. Split open without separating the sardines. Bone, spread nicely over the spinach and arrange remaining spinach over them. Sprinkle over bread crumbs, dot with bits of butter and bake for 10 minutes in hot oven.

SPINACH SOUFFLE.

Cold boiled spinach, 2 cups.
Salt and paprika.
White sauce, ⅞ cup.
Egg whites, 2.

Chop spinach fine and put through vegetable chopper. Season and add white sauce. Mix well and fold in the stiffly beaten egg whites. Bake either in a large baking dish or individual ramekins.

STEWED PEPPERS.

Peppers, 4.
Cream, 4 tablespoons.
Butter, 1 tablespoon.
Salt.

Cut peppers in half and remove seeds and pith. Cut into neat small pieces and throw into boiling salted water. Boil for 30 minutes. Drain and add salt to taste, butter and serve as any vegetable.

TUNA FISH IN PEPPERS.

Peppers, 6.
Eggs, 4.
Milk, 1 cup.
Tuna fish, 2 cups.
Bread crumbs, 1 cup.
Salt and pepper.

Cut the peppers in halves lengthwise, remove seeds and soak in boiling hot water for 20 minutes. Beat the eggs until light, add the milk, fish, bread crumbs and seasoning. Pack into the peppers and sprinkle tops with buttered crumbs. Bake until brown.

EGGS IN PEPPERS.

Cut tops from sweet green peppers, remove seeds and membranes and parboil. Into each break an egg and cook in oven until firm, setting peppers in ½ inch of water. When done remove to slices of hot toast.

STUFFED PEPPER COMBINATIONS.

Boiled sweet corn, cut from the cob and mixed with bread crumbs, cream, butter, pepper and salt.

Rice, meat and tomato.

Bread crumbs, chopped onion, chopped pepper, salt.

Flaked fish and mashed potato.

Vegetable or meat salad.

STUFFED PEPPERS.

Cut peppers in halves, remove seeds and membranes and parboil, stuff with rare roast beef, minced and mixed with boiled rice. Cover with buttered crumbs, place in a baking pan with ½ inch of water and bake 20 minutes, basting occasionally with melted butter.

PEPPERS STUFFED WITH NUTS.

Parboil peppers and stuff with chopped nuts and bread crumbs in equal quantities, moistened with cream or melted butter and seasoned with salt and pepper. Bake as above.

KENTUCKY STUFFED PEPPERS.

Stuff with a mixture of tomato, bread crumbs and sausage meat. Bake with gravy.

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EDIBLE WEEDS

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Along early in the spring, in the days gone by, the patent medicine man would make his rounds of selling to the credulous public, his concoctions of herbs and weeds. Today the housewife has at her finger tips the knowledge that it is far better for the health of her family to eat the early spring greens and weeds than to gulp down a concentrated mixture of various kinds. Eat plenty of greens and you will have no need of the medicine man's wares.

As the spring days approach the fields begin to take on the tints from the invisible brush of Mother Nature. Early in the spring from eastern Canada through the New England states and through New York and Pennsylvania the wild sorrel may be gathered. It is diuretic in itsp roperties; and it should be used sparingly in soups, sauces and for flavored herb vinegars. Gather it early in May. Right in the same locality may be found, growing in the meadows and by the roadside, great burdock. Peel it carefully and then cook these young stalks just like you would cook asparagus, in a porcelain lined kettle. Serve with plain melted butter or cream sauce. It may be eaten raw with salt. Early in May the milkweed may also be gathered. Cook it as you would asparagus.

Gather the marigold before it blossoms and cook it as a vegetable green. Season with butter, pepper and salt.

Wild chickory may be gathered until the end of May. Boil the rosette roots like cabbage, using two waters. The leaves may be blanched in boiling water and then dipped in cold water and used in salads and sauces.

Purslane is gathered in early June. It may be cooked like all other vegetable greeens and it may be used as a garnish for salads, etc., in place of parsley.

Pigweed and its brother, lambs quarter, or round top may be gathered during May. It may be boiled or made into soup.

Wild cress found from Labrador to the Pacific and south to the Carolinas, may be gathered from early spring and eaten as a salad.

The humble dandelion may be cooked

nd served as greens or dressed as salad.

Owing to the diuretic properties of many of these wild herbs, it is necessary to pay particular attention to the manner of cooking them. The most satisfactory method is to thoroughly cleanse them and then place in a casserole dish, adding one cup of water. Cover and steam in the oven. Do not use tin or aluminum sauce pans.

A liberal helping three times per week of these early spring greens will drive spring fever or liver torpor from your system.

Lettuce

Lettuce, which is used chiefly as a salad, is, according to tradition, a native of the Grecian island. Here it is a daily visitor to the table. The Greeks dress it with oil, garlic and paprika or again it appears as a vegetable with a delicious creamy cheese sauce.

Romain, or as it is known in English, Cos lettuce, derived its name from the islands of Cos, which formerly belonged to the Greeks.

Lettuce may be classed into three distinct grades: cabbage or head lettuce the loose leaf lettuce, so called because it does not head up; when the leaves are cut the plant gives two or more crops; and the Cos or Romain lettuce.

Lettuce should be washed in plenty of cold water to remove the sand and insects. The water may contain one teaspoon of salt. This will cause any tiny unseen mite to leave the lettuce. Lay the lettuce on a napkin or towel to dry. If desired to keep the lettuce

several days, thorough cleansing and placing on ice will keep it crisp.

The spring season with its showers and sunshine gives the vegetable garden a new lease on life. The old rhyme "that to eat greens in April and May and then the doctor may play" is mighty good advice. This change in the diet will bring about a general bodily housecleaning. The eye will brighten, the step become elastic and the feeling that life is good comes to those who hearken to Mother Nature's call of spring.

Nature has provided all that the human system requires for its spring housecleaning and rebuilding in the pleasing form of early salads and garden greens. A dainty dandelion or scullion salad, a spinach timbale or asparagus with butter or hollandaise sauce is a pleasing way of taking the necessary mineral salts at this season.

Therefore, let us see that our menu contains a generous amount of green food which is made nourishing by good sauces and an abundance of salads.

Dandelion Salad

Select young leaves of dandelion and then wash them in plenty of cold water. Drain free from moisture and then cut with scissors. Serve with a garnish of slices of hard-boiled egg and beet, with Russian dressing.

Spinach Salad

One cup of cooked spinach, one small onion (minced fine), one teaspoon of salt, one teaspoon of paprika.

Mix well and then mould into small balls and lay on lettuce leaves. Garnish with slices of hard-boiled egg.

Bermuda Salad

Arrange the salad bowl with lettuce and then slice:

1 large Bermuda onion very thin

1 cup of cold cooked string beans

JAN 18 1944